

2021 MOUNTAIN CUVÉE

Sonoma Valley, Sonoma County

BORDEAUX-INSPIRED BLEND

VINTAGE NOTES

This vintage, like the last, was a challenge for our team as we were once again faced with severe drought conditions. The historic lack of rainfall led to little soil moisture when the vines awoke from dormancy. Our intimate knowledge of the estate, combined with the help of soil moisture probes and evapotranspiration monitors, which measure how stressed our vines are, allowed us to coax just enough canopy growth to ripen a small but concentrated crop across all varieties. Harvest began on September 4th, and the final day in mid-October was decided by a torrential rainstorm. Thankfully, we could bring in the remaining fruit before the storm hit. We would be lying if we said that this year didn't present some obstacles, but as we enjoy the literal fruit of our labors, we look back and wouldn't change a thing.

VINEYARD INFORMATION

Relying on the Bundschu Family's 160+ years of Sonoma vineyard knowledge, the grapes for Mountain Cuvée are sourced from our Rhinefarm estate as well as fruit hand-selected from vineyards along the Mayacamas Mountain range.

TASTING NOTES

A Bordeaux-obsessed blend featuring layer upon layer of ripe fruit - think boysenberry, cranberry and pomegranate - followed by a hint of toasty oak. Our Mountain Cuvée is a medium-bodied, red blend of Cabernet Sauvignon and Merlot packed with juicy red fruit, black currants and a dark chocolate finish. We're getting silky tannins. Hints of oak and cedar. And an elegant structure with a finish that's a real crowd-pleaser. Enjoy it on its own or paired up with something as perfectly unassuming as the wine (we especially love it with backyard burgers).



COMPOSITION

57% Cabernet Sauvignon
39% Merlot
2% Cabernet Franc
2% Malbec

PRODUCTION

10,000 cases

ALC/PH/ACID

Alc: 14.5%
pH: 3.81
TA: 5.0 g/L

WINEMAKING

Hand-harvested in the cool morning
Twice daily pump-overs
Indigenous malolactic fermentation and weekly battonage

COOPERAGE

3-day cold soak
Extraction through twice-daily pump-overs, tailored to each lot
Lees tarring for 3 months, post-fermentation

PRICE

\$25.00