

ESTD  1858

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL

2018 VINTAGE RESERVE

Sonoma Valley, Sonoma County

95+ POINTS – JEB DUNNUCK

Vintage Notes

2018 had incredibly moderate and consistent day time temperatures pushing this growing season until the 1st week of November. The latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varietals. Flavor and phenolic ripeness was achieved at lower sugar levels. This balance has created some of the most elegant and age worthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a goldilocks type vintage, with all aspects (climate, hangtime, and yields) being just right.

Vineyard Information

Since 1981, the Bundschu family has crafted a limited bottling of the vintage's most elegant and expressive vines with the designation Vintage Reserve. Director of Winemaking Joe Uhr works with winemaker Keith Emerson selects individual barrels to blend a wine that showcases the distinctive character of Cabernet-family grapes grown on the southwest slopes of the Mayacamas Mountain Range. Our 160+ year old estate vineyard lies eight miles north of San Pablo Bay on steep, shallow soils of volcanic ash and tufa, exposed to pervasive maritime breezes, long daylight hours and extreme diurnal temperature shifts. Top blocks are farmed specifically for Vintage Reserve that yield 2.5 tons/acre.

Tasting Notes

Elegant yet powerful, the 2018 Vintage Reserve reveals itself with layers of cassis, wet earth balanced by fine-grained tannins. Freshness and opulence interplay to create tension and complexity in the glass, with dark chocolate, peat moss, boysenberry, juniper and fennel. This is a true expression of place and precise winemaking from our hillside vineyards in our cool maritime climate. That it is such a special wine is apropos, given it commemorates the 160th vintage after our ancestors found this place.

Composition

82% Cabernet Sauvignon | 7% Cabernet Franc | 6% Malbec | 3% Merlot | 2% Petit Verdot

Winemaking

Six lots optically-sorted | Gravity fed to fermentation vessels | Extraction through gentle pump-overs

Cooperage

20 months | 100% French oak, 65% new | Taransaud, Quintessence, Ermitage and Demptos

Alc/Ph/Acid

Alc: 14.5% | pH: 3.80 | TA: 5.8 g/L

Price \$140 | Production 1,310 cases



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