

2021 GEWÜRZTRAMINER

Sonoma Valley, Sonoma County

HARD TO SAY, EASY TO LOVE

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. The summer was wonderfully uneventful, compared to the heat spikes and fires of 2020. 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. While some may remember this vintage for what was lacking, like rain and soil moisture, quality won't be one of them. 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

The Bundschu family's 160+ year-old vineyard is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150 foot elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Eleven acres of Heritage Selection vines, planted in 1969, were harvested in two lots and bring spice and floral notes. Nine acres of clone 47 vines, planted in 2008, were harvested in three lots and provide fresh fruit flavors.

TASTING NOTES

A true masterpiece, if we do say so ourselves, this wine paints a beautiful portrait in both aroma and flavor profiles. Produced from unique clones of vines originally planted by Jacob Gundlach in 1858, there's nothing quite like this Gewürz. Cheerful aromatics of lychee and rosewater lead to a bright, delicious palate. Fermented with zero residual sugar, our Gewürztraminer is bone dry and offers tart notes of green apple and citrus with a crisp minerality that makes it a consistent favorite. While it may not be available at the Louvre, we think it's museum-worthy and you're sure to think so, too.



COMPOSITION

100% Gewürztraminer

WINEMAKING

48 hours cold settled
whole-cluster pressed for
richness and texture

ALC/PH/ACID

Alc: 14.2%

pH: 3.30

TA: 6.2 g/L

COOPERAGE

90% stainless steel

10% neutral oak

PRODUCTION

3,364 cases

PRICE

\$27.00