

ESTD  1858

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL

2021 CHARDONNAY

A classic, fresh, and crisp Chardonnay from the Sonoma Coast

TASTING NOTES: Aromatic and inviting, our Estate Chardonnay opens with the alluring aroma of freshly baked cardamom buns. The palate is fresh and complex, layering flavors of lemon zest, beeswax, and lemon verbena that delightfully linger on the palate.

FROM DIRT TO BOTTLE: The average age of our Chardonnay vines on Rhinefarm is 30 years old, and the vineyards are planted to Wente, See and Robert Young clonal selections. Included in this blend, are the second oldest Chardonnay vines in California – planted in 1970. All of our Chardonnay grows in the lower portion of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay to the south and the Petaluma Gap to the west.

THE BLEND : 100% Chardonnay

WHAT THE CRITICS SAY:

92
Points *"Vanilla wafer and fresh rainwater leave a clean, unmasked flavor on the tongue: lemon drop and linen follow. With a down pillow lightness, the honeyed liquid possesses an innate delicacy."*
– Tasting Panel, **TASTING PANEL PUBLISHER'S PICK**

98
Points **DOUBLE GOLD**
– Sunset International Wine Company, **2018 vintage**

90
Points *"Layered and rich, this wine exudes flavors of green apple...with moderate acidity and oak in supporting roles. A baking spice accent adds to the warmth and appeal."*
– Wine Enthusiast, **2019 vintage**

92
Points *"...smells like pears, a whiff of butter, and some wet rock. The palate has a comfy weight, with wonderful acidity lifting up the wine and keeping it refreshing. Great wine."*
– VinePair, **2019 vintage**

92
Points **YEARS BEST US CHARDONNAY**
– Wine & Spirits, **2019 vintage**

SRP \$29.00

