



# 2021 CABERNET FRANC

*Sonoma Valley*

## UNIQUE EXPRESSION OF TERROIR

### VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

### VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family's 160+ year-old estate vineyard wraps around the southwest slopes of the Mayacamas Mountains. It's here that our eight acres of Cabernet Franc vineyards experience a 10 degree heat difference from the valley floor during the summer growing season, allowing the fruit to fully ripen. Planted at two different elevations, one close to sea level and one at almost 700 feet elevation, this vineyard features Rhyolitic ash and alluvial wash soil. This causes the vines to fight more to reach root depth, and ultimately, the combination of these natural elements produces deeply colored, concentrated, balanced wines.

### TASTING NOTES

As one of the foundational grape varieties of Bordeaux, Cabernet Franc is the genetic father of Cabernet Sauvignon. In today's winemaking landscape, it is used sparingly in red blends, seldom taking center stage. However, within the unique terroir and climate of Gundlach Bundschu, this grape flourishes, compelling us to let it stand in the spotlight. With aromas of vanilla, freshly baked blueberry pie, hints of gingerbread and a subtle savory note of grilled vegetables, our Cabernet Franc is lighter in body than some of its counterparts (think Petit Verdot), but shines all the same. Its versatility shines when paired with lamb burgers.

#### COMPOSITION

86% Cabernet Franc, 5%  
Merlot, 4% Cabernet  
Sauvignon, 3% Petit Verdot,  
2% Malbec

#### WINEMAKING

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

#### ALC / PH / ACID

Alc: 14.5%  
pH: 3.64  
TA: 5.4 g/L

#### COOPERAGE

14 months, 100% French,  
35% new

#### PRODUCTION

1,330 cases

#### PRICE

\$56.00