

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2024 SAUVIGNON BLANC

Sonoma Coast, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

VINTAGE NOTES

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The 2024 vintage is one of the finest in recent memory - a cool spring transitioned into a warm summer, providing ideal conditions for grape maturation. Harvest proceeded smoothly, with mild temperatures and cool nights preserving high acidity and exceptional fruit quality. Notably, the season was free from rain disruptions, contrasting with the challenges of the previous year. The harvest period was slightly shorter than usual, commencing in early August and concluding by mid-October, producing yields were generally slightly above average. The resulting wines are anticipated to exhibit deep colors, balanced acidity, and robust structures, indicating excellent aging potential.

VINEYARD INFORMATION

Our Sauvignon Blanc is sourced from five distinct vineyards across Sonoma, from the Russian River Valley, Sonoma Carneros, Sonoma Valley, and the famed Rossi Ranch. A majority of the blend (59%) hails from the Russian River Valley, with deep rich soils and a cool maritime influence that creates a long, slow growing season perfect for Sauvignon Blanc. The Sonoma Carneros vineyard provides similar growing conditions, benefiting from a cooler site at the Southern base of the Sonoma Mountain range, and the Semillon is sourced from the iconic Rossi Ranch, once called the Tokolon of Sonoma. 13% of the blend comes from our organically farmed Rancho Aqua Caliente Estate in Sonoma Valley, which brings richness and tropical notes to balance the minerality of the Russian River fruit.

TASTING NOTES

Our 2024 Sauvignon Blanc is whole-cluster pressed and settled for 48 hours before fermenting in a mix of stainless steel, concrete egg, neutral French oak, and cigar barrels—each vessel adding its own magic. With two yeast strains highlighting the vibrant aromatics of our vineyard sites, this wine is all about layers, texture, and pure character. The resulting wine is crisp and fragrant with the allure of a sultry summer evening. Hints of jasmine and honeysuckle weave a tropical bouquet, while notes of clementine, dragon fruit and kumquat create a dynamic acidity on the palate. Finishing with minerality befitting an adventurous ocean voyage, this wine is best enjoyed alongside Shrimp a la Plancha, Fresh Yellowtail Sashimi or briny East Coast Oysters on the half shell.

COMPOSITION, WINEMAKING + COOPERAGE

88.2% Sauvignon Blanc, 11.8% Semillon. Whole cluster pressed, fermented in stainless steel, concrete egg, neutral French oak, and cigar barrels

ALC / PH / ACID

Alc: 13.8%, pH: 3.24 TA: 6.3 g/L

UPC

Bottle: 8 10099 71180 6

Case SCC : 0 08 10099 71180 6

SONG PAIRING

“Estilazo,” by Marshmello + Tokischa

PRICE + PRODUCTION

\$32.00, 3800 cases produced

