

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2024 RHINEFARM ROSÉ

Sonoma Coast, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

gunbun.com

VINTAGE NOTES

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 Rhinefarm Rosé is crafted with fruit sourced from the Bundschu family's Regenerative Organic Certified and 165+ year-old Rhinefarm Estate Vineyard as well as our family-owned estate vineyard in northern Sonoma. The Pinot Noir grapes are primarily from Dijon clones up to 40 years old grown at Rhinefarm on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150 ft elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity

TASTING NOTES

The quintessential late afternoon sipper evoking memories of lazy days in the garden with nothing but time, our Rosé of Pinot Noir is radiant in the glass opening with notes of Gravenstein apple, cucamelon and spring wildflowers. Flavors of tart strawberries, hints of fresh kefir and bright acidity make this a complex yet approachable festive choice. Pair with a chilled vermicelli noodle bowl with fresh chilis, prosciutto wrapped melon, or a radicchio and goat cheese salad with candied walnuts. Enjoy as frequently as possible in good company.

COMPOSITION, WINEMAKING + COOPERAGE

100% Pinot Noir

ALC / PH / ACID

Alc: 13.9%, pH: 3.34 TA: 6.3 g/L

UPC

Bottle: 8 10099 71165 3

Case SCC : 0 08 10099 71165 3

SONG PAIRING

"Leaveyourlove," by Parcels

PRICE + PRODUCTION

\$28.00, 855 cases produced



GUNBUN.COM | [@GUNDLACH_BUNDSCHU](https://www.instagram.com/GUNDLACH_BUNDSCHU)