

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2022 ESTATE TEMPRANILLO

Sonoma Valley, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

gunbun.com

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

The Bundschu family's 160 year-old California Certified Organically Farmed 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. Nestled next to our Pinot Noir and Chardonnay vines is a 5-acre plot of Tempranillo with a storied history. The vineyard is planted to two different clones – a UC Davis 2 clone and the other one, the Mauro clone, traveled back with Jim and Nancy Bundschu in a suitcase from Spain's Rioja region. Yep, our own "suitcase clone," and it definitely makes this wine unique.

TASTING NOTES

Aromatics of redwood forest floor after rainfall evoke imagery of a woodland adventure, and set the scene for this distinguished 2022 Estate Tempranillo. A product of our vines smuggled from the iconic Marques de Riscal in Rioja - the result of a different type of adventure - this medium-bodied and dynamic wine carries hints of burnt caramel, cozy winter cranberry and red fruit. Serve alongside a roasted rack of lamb with garden rosemary, or a warm mixed beat salad.

COMPOSITION, WINEMAKING + COOPERAGE

90% Tempranillo, 5% Petite Sirah, 3% Malbec, 2% Cab Franc. 5 day cold soak and then fermented for 14 days on skins and aged 14 months. 25% New Oak, 50% French/50% American, 75% once and twice used barrels.

ALC / PH / ACID

Alc: 14.5%, pH: 3.86 TA: 5.2 g/L

SONG PAIRING

"Fool for Love," Lord Huron

PRICE + PRODUCTION:

\$56.00, 1485 cases produced

