

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2024 CHARDONNAY

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

Chardonnay is grown on a variety of blocks on the western, coolest portion of our Regenerative Organic Certified Rhinefarm Estate vineyard. The average vine age is 30 years old, and there are a variety of legacy clones we work with, including one that was imported from Burgundy in the 1950s and is proprietary to the Bundschu family. 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 San Pablo Bay and the Petaluma Gap. The clay-loam vineyard has a substratum of gravel, which is unusual for the area and lends itself to the quintessential fresh mineral character of our Chardonnay.

TASTING NOTES

An elegant evolution of our Chardonnay grapes, the 2024 vintage greets the nose with layers of Meyer lemon zest, crisp pear, and a touch of flinty minerality. On the palate, it's vibrant yet refined—opening with green apple and juicy stone fruit before settling into a silky balance of citrus, beeswax, and a delicate whisper of oak. A bright line of acidity and a long, refreshing finish make this a versatile white for any season. Pair with seared scallops and lemon butter, roasted chicken with herbs, wild mushroom risotto, or a simple goat cheese and arugula salad. For something cozy, try it with creamy pasta primavera or grilled halibut topped with fresh salsa verde.

COMPOSITION, WINEMAKING + COOPERAGE

100% Chardonnay, barrel fermented, whole cluster pressed, Indigenous & CY3079 yeast strains, no malolactic fermentation, biweekly battonage for 4 months, aged in French oak barrels for 8 months

ALC / PH / ACID

Alc: 14.2%, pH: 3.35 TA: 6.6 g/L

SONG PAIRING

"Burning" by The War on Drugs

PRICE + PRODUCTION

\$35.00, 1,125 cases produced

UPC

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SCC

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