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GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL

2023 SAUVIGNON BLANC *An Ode to White Bordeaux*

*Meet the newest release from California's
oldest family-owned winery*

FAST FACTS

- Sales of Sauvignon Blanc in the U.S. are up by 24% in 2022, according to Bev Alc Insights
- “No grape is hotter in today’s market.” –Wine Spectator, September 2023

THE DETAILS

- 88% Sauvignon Blanc, 12% Semillon
- Our first screw cap
- Fermented in four different vessels: stainless steel, cement egg, neutral oak and cigar barrels

TASTING NOTES Our 2023 Sauvignon Blanc is a fresh and clean wine, with clarity and layers of complexity developed by fermenting in four different fermentation vessels. Aromas leap out of the glass with notes of honeysuckle and white nectarine. On the palate, this wine immediately captivates with racy acidity and minerality reminiscent of ocean spray balanced by a creamy richness developed from lees contact and batonnage. Australian lime and starfruit notes add a bright finish to this Sonoma Coast masterpiece.

FOOD PAIRINGS Pairs well with seafood dishes like ceviche or oysters or a fresh Thai dish

REGENERATIVE ORGANIC CERTIFIED® 26% of the blend comes from our ROC™ certified Rancho Agua Caliente Estate in Sonoma Valley. The balance of the blend is sourced from sustainable vineyards in Sonoma and Napa (see other side for details).



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VINEYARD INFORMATION Sourced from three renowned appellations — Sonoma Valley, Russian River Valley, and Napa Valley. These three climates come together to produce a rich, fresh, and balanced wine. Most of the blend (68%) comes from a vineyard on the eastern edge of the Russian River Valley, with deep rich soils and a cool maritime influence that creates a long, slow growing season perfect for Sauvignon Blanc. 26% of the blend comes from our ROC™ certified Rancho Agua Caliente Estate in Sonoma Valley, which brings richness and tropical notes to balance the minerality of the Russian River fruit. The final 6% of the blend comes from Napa Valley, which contributes a roundness and added complexity.

WINEMAKING Whole cluster pressed into tank, settled for 48 hours, fermented in four different fermentation vessels, stainless steel, cement, neutral oak and cigar barrels with two different yeast strains used to emphasize aromatic characteristics found in different vineyard sites and varieties.



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