

2017 VINTAGE RESERVE

Sonoma Valley, Sonoma County

FRESH TANNINS, FRESH ACIDITY

VINTAGE NOTES

The 2017 growing season was ideal, combining the best conditions from the previous '14 and '15 vintages. A wet winter and warm spring meant an early, healthy start of the growing season, followed by a long, hot, dry summer that led to another early harvest of perfectly mature grapes from the ideal ripening conditions. The resulting wines had some of '15's intense concentration but the evolved tannins and approachability of '14.

VINEYARD INFORMATION

Since 1981, the Bundschu family has crafted a limited bottling of the vintage's most elegant and expressive vines with the designation Vintage Reserve. Winemaker Keith Emerson selects individual barrels to blend a wine that showcases the distinctive character of Cabernet-family grapes grown on the southwest slopes of the Mayacamas Mountain Range. Our 161+ year old estate vineyard lies eight miles north of San Pablo Bay on steep, shallow soils of volcanic ash and tufa, exposed to pervasive maritime breezes, long daylight hours and extreme diurnal temperature shifts. Top blocks are farmed specifically for Vintage Reserve that yield 2.5 tons/acre. Lots sourced from other high elevation sites in Sonoma Valley add weight to the midpalate and a juicy component to the well-structured Cabernet Sauvignon from our cooler climate estate vineyard.

TASTING NOTES

Explosive blue and black fruits are complimented by hints of violets, cocoa powder, dried lavender and wild mountain sage. Rich and decadent upon entry with flavors of chocolate covered blueberries, cassis, and a significant amount of weight, yet nerve, throughout. Dark, structured and graceful with a velvety mid-palate and mouth-watering acidity that carries through its long, persistent finish. This beauty is a hand selected, meticulously crafted, cool climate Cabernet that is only beginning to show what it is capable of and will continue to improve with age for well over 20 years.



COMPOSITION

78% Cabernet Sauvignon
18% Malbec
2% Petit Verdot
2% Merlot

WINEMAKING

Six lots optically-sorted and gravity fed to fermentation vessels.
Extraction through gentle pump-overs

ALC/PH/ACID

Alc: 14.5%
pH: 3.80
TA: 5.6 g/L

COOPERAGE

20 months
100% French oak, 65% new
Taransaud, Quintessence,
Ermitage and Demptos

PRODUCTION

682 cases

PRICE

\$125