

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2023 CHARDONNAY

Sonoma Coast, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

gunbun.com

VINTAGE NOTES

2023 marked our first harvest of our Regenerative Organic Certified® vineyards. It was an exceptional vintage across Sonoma, with a slow, cool growing season with plentiful rain. Tracking about a month behind our typical harvest, it was one of the coolest and latest vintages we've seen on Rhinefarm in recent history, with grapes coming into the winery into November. With roughly 150% of our average rainfall, combined with cooler temperatures in both spring and summer, our soil was nourished and canopies grew abundantly. The grapes developed gradually and enjoyed extra ripening time through the slow season. The consistently cool climate created complex, balanced and elegant wines, distinctly highlighting our terroir.

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 elevated everyday choice, the 2023 Sonoma Coast Chardonnay arrives right on time by awakening the nose with notes of crisp green apple, and the warm sweetness of honey. First sips bring the strong citrus and unmistakable acid of preserved lemon peel, followed by the comfort of toasted graham cracker crust and a subtle whisper of light oak. Enjoy on a summer evening alongside a chicken piccata or roasted seasonal squash.

COMPOSITION, WINEMAKING + COOPERAGE
100% Whole cluster pressed Sonoma Valley Chardonnay.

ALC / PH / ACID
Alc: 14.2%, pH: 3.43 TA: 6.4 g/L

SONG PAIRING
"When you Love Somebody" by The Fruit Bats

PRICE + PRODUCTION
\$35.00, 3,216 cases produced

UPC
8 10099 71185 1

SCC
0 08 10099 71185 1



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