

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2022 PETIT VERDOT

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

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.

TASTING NOTES

The 2022 Petit Verdot evokes a captivating bouquet of freshly oiled Italian leather, warm cinnamon, and a dusty sense of nostalgia reminiscent of treasured antiques. The palate unfolds with spiced orange peel, clove, and the creamy tang of homemade yogurt, accented by sensory impressions of a rustic tobacco barn, chopped firewood, and cozy memories. Bold and expressive, this wine pairs exquisitely with dishes like filet mignon, beef tenderloin, Korean short ribs, venison ragu, or goat birria.

COMPOSITION, WINEMAKING + COOPERAGE

96.3% Petit Verdot, 3.3% Malbec, 0.4% Cabernet Sauvignon

ALC / PH / ACID

Alc: 14.50%, pH: 3.82 TA: 6.1 g/L

SONG PAIRING

"Hello Sunshine," by Aretha Franklin

PRICE + PRODUCTION

\$52.00, 666 cases produced
gunbun.com | @GUNDLACH_BUNDSCHU

