

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2023 MOUNTAIN CUVÉE

Sonoma Valley, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

gunbun.com

VINTAGE NOTES

2023 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

Relying on the Bundschu Family's 160+ years of Sonoma vineyard knowledge, the grapes for Mountain Cuvée are sourced from our organically-farmed Rhinefarm estate as well as hand-selected fruit from sustainable vineyards along the Mayacamas Mountain range near our home ranch

TASTING NOTES

The 2023 Mountain Cuvée presents as a love letter to Bordeaux grapes – a medium-bodied red blend with complex and distinct layers of red fruit and cedar. Star anise, cinnamon stick and oregano oil on the nose give way to notes of unsweetened chilled cherry galette, raspberry preserve and woody boysenberry. Best paired with a Wood Grilled Porkchop drenched in rosemary butter, a traditional Mediterranean Lamb Kofta with humas on fresh pita, or a Mushroom al Pastor.

COMPOSITION, WINEMAKING + COOPERAGE

64% Cabernet Sauvignon, 27% Merlot, 4% Cab Franc, 2% Malbec, 3% Petit Verdot

ALC / PH / ACID

Alc: 14.50%, pH: 3.74 TA: 5.6 g/L

UPC

Bottle: 8 10099 71015 1

Case SCC: 0 08 10099 71015 1

SONG PAIRING

"Days Like This," by Van Morrison

PRICE + PRODUCTION

\$25.00, 7799 cases produced

