

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL



2024 DRY GEWÜRZTRAMINER

Sonoma Valley, Sonoma County

2000 Denmark St
Sonoma Ca. 95476

gunbun.com

VINTAGE NOTES

The 2024 vintage is one of the finest in recent memory - a cool spring transitioned into a warm summer, providing ideal conditions for grape maturation. Harvest proceeded smoothly, with mild temperatures and cool nights preserving high acidity and exceptional fruit quality. Notably, the season was free from rain disruptions, contrasting with the challenges of the previous year. The harvest period was slightly shorter than usual, commencing in early August and concluding by mid-October, producing yields were generally slightly above average. The resulting wines are anticipated to exhibit deep colors, balanced acidity, and robust structures, indicating excellent aging potential.

VINEYARD INFORMATION

Sourced from our Regenerative Organic Certified® Rhinefarm Estate which the Bundschu family has been farming for over 165 years. It is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150-foot elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Eleven acres of Heritage Selection vines, planted in 1969, were harvested in two lots and bring spice and floral notes. Nine acres of clone 47 vines, planted in 2008, were harvested in three lots and provide fresh fruit flavors.

TASTING NOTES

Versatile and vibrant, our Dry Gewürztraminer is a fragrant and zesty selection appealing to an array of palates. This wine presents with aromas of grapefruit, coriander and tangerine to excite and awaken the senses, while notes of warm candied ginger, all spice and dragon fruit complete this complex, but completely dry, unique wine. Try alongside dishes with some heat – like an Indian beef vindaloo, miso marinated black cod, or a Moroccan plumb and apricot tagine.

COMPOSITION, WINEMAKING + COOPERAGE

100% Gewürztraminer 48 hours cold settled, whole-cluster pressed
with 90% stainless steel 10% neutral oak

ALC / PH / ACID

Alc: 13.9%, pH: 3.22 TA: 5.2 g/L

UPC

Bottle: 8 10099 71175 2

Case SCC : 0 08 10099 711175 2

SONG PAIRING

“Could Heaven Ever Be Like This,” by Idris Muhammad

PRICE + PRODUCTION

\$27.99, 4872 cases produced



Regenerative
Organic
Certified™

