

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE

2021/\$20.99



DESCRIPTION

Gundlach Bundschu Winery is a historic winery and an outdoor concert venue located in Sonoma County. It is California's oldest continuously family-owned winery, and is the second oldest winery after Buena Vista Winery (established months earlier by Agoston Haraszthy). It is still owned and operated by the founder's heirs and today led by the sixth generation, Jeff Bundschu. The winery's 320-acre organic estate vineyard, named Rhinefarm by Bavarian-born Jacob Gundlach in 1858, is located within the Sonoma Valley AVA of Sonoma County, at the crossroads of the Sonoma Valley, Los Carneros AVA, and Napa Valley AVA, along the Mayacamas Mountains. They specialize in estate-driven, organically farmed Bordeaux reds and cool climate varietal wines.

The company was founded by Jacob Gundlach in 1858. Charles Bundschu, from Mannheim, Germany, joined the company in 1868, and became part of the family when he married Jacob Gundlach's daughter Francisca in 1875. J. Gundlach & Co. grew significantly over the next 30 years, distributing Rhine wines from its factory at the corner of Second Street and Bryant Street in what is now the Soma District in San Francisco, California, and its headquarters nearby on Market Street at Second. There was a New York branch as well. After Jacob's death in 1894, the company was renamed Gundlach Bundschu. By the time of the great earthquake of 1906 the company was a major international wine producer, distributing over 250,000 cases of mostly fortified wine per year.

The earthquake destroyed the winery's production facilities, one million gallons of wine, and even Charles Bundschu's home. The winery never regained its earlier stature as a major producer of bulk wine. Instead the company regrouped and moved operations to its vineyards

in Sonoma County. The company suffered another setback during Prohibition, when alcohol was made illegal in the United States. Unable to sell wine, the company sold grapes to other wineries for sacramental wine use and raised cattle instead under Towle Bundschu, the grandson of the founder. Walter, of the fourth generation of Bundschus, planted more grapes after the repeal of Prohibition, but the company did not begin producing wine again until the early 1970s.

Fifth-generation Jim Bundschu developed a plan to restore the family winery in 1969, with the first modern vintage in 1973. Unable to obtain premium prices for Sonoma County grapes at the time despite their high quality (and correspondingly lower yield), he decided that the only way to capitalize on the vineyards' value was to produce his own premium-level wine. Production was initially 70,000 bottles per year but dropped in the late 1990s, as the company focused on the quality of estate-grown Rhinefarm wines. In 1997, the Bundschu family acquired 140 acres of land adjacent to the existing historic Rhinefarm Vineyard. Jeff became president of the winery in 2000. Production was also decreased and is today, around 40,000 cases per year.

The sixth-generation producer of distinctive wines of site-specific character. The winery's 320-acre Estate Vineyard, christened Rhinefarm in 1858, is located at the crossroads of the Sonoma Valley, Carneros, and Napa Valley AVAs, at the base of the Mayacamas Mountain Range.

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Mountain Cuvée is 57% Cabernet Sauvignon, 39% Merlot, 2% Cabernet Franc, and 2% Malbec. Mountain Cuvée honors the style and balance of Merlot and Cabernet Sauvignon grown in Sonoma County and pays homage to Bordeaux blends from France. They source grapes from quality vineyards up against the Mayacamas Mountain range to create balance in the wine, fruit, tannin, and acid, choosing plots that exhibit the style they seek. For Merlot, they want grapes that ripen well and have an expressive personality and consistency. Then they find Cabernet Sauvignon which provides a darkness to the wine – they source some of the fruit from Rhinefarm. Primarily, they use only two growers within 2 miles of their estate to create the Cuvée, or blend, controlling how the vineyard is farmed. This method allows them to get to know the vineyard and find the best way to approach it. During the winemaking process, they blend vineyard blocks together, evaluate, and then create an oak program to place the finishing touches on the wine. They call this managing the wine from dirt to bottle.

Blends from Bordeaux are generally earthier compared to those from the New World, which tend to be fruit-dominant.

Tasting Notes

Nose:

Standout scents of dark chocolate and blackberry cobbler.

Palate:

A Bordeaux-obsessed blend featuring layer upon layer of ripe fruit - think boysenberry, cranberry and pomegranate - followed by a hint of toasty oak. Gundlach Bundschu Mountain Cuvee is a medium-bodied, red blend of Cabernet Sauvignon and Merlot packed with juicy red fruit, black currants, and a dark chocolate finish. It's rich and round, with supple, silky tannins and a dusty mouthfeel. It displays hints of oak and cedar, an elegant structure, and a finish that's a real crowd-pleaser.

Pairing:

Mountain Cuvee pairs nicely with backyard burgers, grilled steaks, roast beef, and game.

Winery Website: [Gundlach Bundschu](http://GundlachBundschu.com) | [Sonoma Winery](http://SonomaWinery.com) | [Tours and Tastings](http://ToursandTastings.com) (gunbun.com)

Fun Facts

Velvety in texture and full in body, this moderately tannic wine is packed with milk chocolate, black cherries, and vanilla flavors. It is quietly powerful, and its rich chocolaty character lingers on the finish. **-Wine Enthusiast 90 Points**

Sonoma Valley A.V.A., California

