

# BACCHUS CLUB

NEWSLETTER

SUMMER 2024





## *Dear Friends,*

We have begun feeling the excitement and mystery that every vintage brings. The vines are incredibly active now and so is Sonoma! The sun is shining, the Tuesday farmers market brings the entire town out weekly to the Plaza, and any day I drive up Bundschu Lane I am greeted by the 166 years of beauty and history.

I'm a wine educator here at GB, having joined the team in early 2017. That year was a deep introduction to not only wine but an everlasting connection to the GB way of life. Music, great wine, people and laughs, enduring Mother Nature and in turn observing the resilience of the Bundschu family and wine country in general! I guide tours here, and Pinzgauer season has begun! The rumbling and rambling "Pinz" got a new top and a tune-up - she and I are enjoying our eighth summer together touring Rhinefarm! Our Maiden Voyage of 2024, a guest told me, "This is the coolest winery we've been to!" I agree!

One of my favorite things is being in the vineyard between fruit-set and harvest. It's prime time to soak up every magical process of nature and how it can change the fruit and vines daily. The GB achievement of ROC™ on top of CCOF, makes the magic and pride that much more palpable.

I also get a big kick every quarter when we schedule a Gundlach BundSHOW for our Bacchus members. After leading dozens of virtual tastings in 2020, we found it was still a great way to connect and introduce the wines of that quarter along with winemaker Joe, special guests (sheep? Jeff? Ya never know...), and offer member giveaways!

I look forward to seeing you all on this beautiful property or on the screen. Have a great summer, everyone, and pair it with great wine and friends. Nature is nurture!

Cheers!

*Nora T. Murphy*  
*Wine Educator*

# SONOMA SUMMER SPRITZ

1 part Dry Gewürz

1 part soda water

Squeeze of lime

Small splash of simple syrup

Add a garnish of lime peel and mint

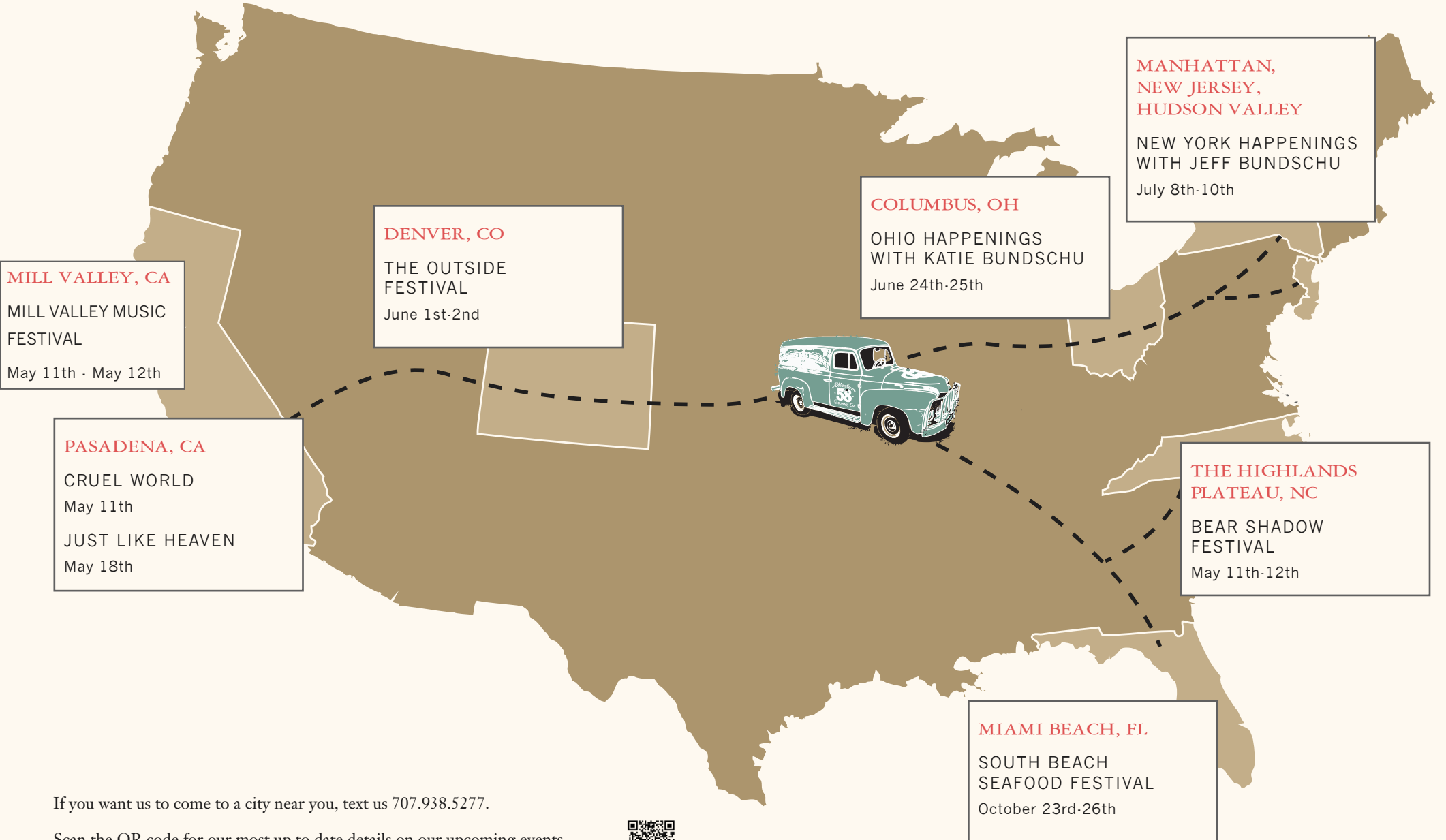
Stir, sip & enjoy!

*Don't forget to take a picture when you spritz  
at home, and tag us @gundlach\_bundschu*



# THE BUNDSCHU TOUR

This year, we're trying to meet our pals (like you) where they're at! So we've been taking Rhinefarm on the Road in 2024. Check out some of our upcoming tour dates here.



If you want us to come to a city near you, text us 707.938.5277.

Scan the QR code for our most up to date details on our upcoming events around the country!



# SAVE THE DATE

BACCHUS CLUB  
2024 EVENTS

*(((folkYEAH!))) and Gundlach Bundschu Present*  
**CAROLINE ROSE CONCERT**

Tuesday, May 14th

Sebastiani Theatre

*(((folkYEAH!))) and Gundlach Bundschu Present*  
**WAXAHATCHEE CONCERT**

Sunday, May 19th

SOLD OUT

**GUNDLACH BUNDSHOW  
VIRTUAL TASTING**

Thursday, June 9th

*(((folkYEAH!))) and Gundlach Bundschu Present*  
**JESSICA PRATT CONCERT**

Saturday, June 29th

**HOT SUMMER MOVIE NIGHT**

Saturday, August 3rd, 6-10p

GB Amphitheatre

*(((folkYEAH!))) and Gundlach Bundschu Present*  
**ANGEL OLSEN CONCERT**

Sunday, September 8th

GB Amphitheatre

**HARVEST SUPPER WITH THE  
BUNDSCHUS**

Saturday, September 14th

*Members + Guests Only*

**HOLIDAY APRÈS SKI PARTY**

Saturday, December 14th

*Members + Guests Only*



More details + tickets here



# CLUB SELECTIONS + TASTING NOTES

## 2023 SAUVIGNON BLANC

Our 2023 Sauvignon Blanc is a fresh and clean wine, with clarity and layers of complexity developed by fermenting in four different fermentation vessels. Aromas leap out of the glass with notes of honeysuckle and white nectarine. On the palate, this wine immediately captivates with racy acidity and minerality reminiscent of ocean spray balanced by a creamy richness developed from lees contact and batonnage. Australian lime and starfruit notes add a bright finish to this Sonoma Coast masterpiece.

## 2023 RHINEFARM ROSE

Our Rosé is a delicate dance of flavors that transports you to the picturesque countryside of Provence. Picture a meadow after the spring rain. This wine is a testament to nuance and refinement. Its acidity drives a refreshing experience with aromas of rose petals, while the taste highlights light flavors, featuring wild strawberries and a subtle grassy note.

## 2022 SONOMA COAST PINOT NOIR

Swirl and breathe in the earthy smell of sandalwood, vanilla and truffle mushroom. Swirl again and taste cocktail cherry, raspberry and nutmeg and let this wine teleport you to a rugged northern coastal bluff. With light and delicious flavors of red fruit, our Pinot Noir has a signature bright texture. Perfect for pairing with Basque cheesecake, Moroccan spiced lamb or a gyro, and can age for up to 5 years.

## 2022 LA CUADRILLA

Predominantly composed of Merlot, La Cuadrilla (meaning the crew in Spanish) is a masterpiece red blend with sweeter notes of cherry, plum and a zing of pepper. It is a result of collaboration by all our winemaking team. Any winemaker will admit that they are only as good as the team in the cellar, and we think our team is the best in the biz. Cellar lead, Carlos Guzman said "I think the best part of making La Cuadrilla is everybody getting together and hearing everyone's ideas. We all have different palates, but we all met in the middle to create a smooth drinking wine."

## 2018 CABERNET SAUVIGNON

Vinified from grapes predominately grown on Rhinefarm's "Cool Climate" Arrowhead Mountain, this savory Cabernet is balanced, nuanced and bursting with layers of dark fruits, oak, cigar and chocolate. With its well-behaved tannins, freshness, aromas of dark spices and coffee, and silky texture, it's ready to drink now.

## 2021 HERITAGE PINOT NOIR

After a brief hiatus, our Heritage Pinot Noir has returned with an excellent showcase of how our cool microclimate and maritime influence on Rhinefarm can create such a complex and delicious flavor profile. A beautiful demonstration of our terroir with notes of Tamarind paste, pomegranate and dragon fruit. This limited production Pinot is smooth with fresh and vibrant acidity. Our Heritage Pinot will age well for your next special occasion or enjoy and savor now with a Thai dish or Indian curry.

## 2019 HERITAGE MERLOT

Carefully cultivated on the sunny, western slopes of the Mayacamas mountains, our Heritage Merlot vines thrive in the volcanic soils of our highly-esteemed "La Paz" estate vineyard. Predominantly planted with Clone 181 - the same clone grown in the vineyards of the esteemed Chateau Pétrus of Pomerol - these pedigreed vines lend the wine power, structure, and finesse. Hand-picked and aged in the finest oak, this is an impeccably balanced wine - with supple tannins, aromas of mountain sage, and a palate of red fruit balanced with savory earth.

## COLLECTOR'S CASE CLUB

Ever wanted access to the Bundschu family cellar? This club may be for you. This highly curated collection features 6-12 bottles of library vintages of our Heritage Selection wines, Vintage Reserve, and Bundschu Family Cabernet, along with other hand-chosen gems only available to our Collector's members.

# CURRENT PRICING

## CURRENT RELEASE WINES

VINTAGE	NAME	RETAIL	15% OFF	20% OFF
2021	Cabernet Sauvignon.....	\$55.00.....	\$46.75.....	\$44.00
2021	Merlot.....	\$48.00.....	\$40.80.....	\$38.40
2016	Cabernet Sauvignon.....	\$65.00.....	\$65.00.....	\$65.00
2023	Gewürztraminer.....	\$29.00.....	\$24.65.....	\$23.20
2021	Pinot Noir.....	\$48.00.....	\$40.80.....	\$38.40
2021	Zinfandel.....	\$56.00.....	\$47.60.....	\$44.80
2021	Mountain Cuvée.....	\$25.00.....	\$21.25.....	\$20.00
2019	Vintage Reserve.....	\$142.00.....	\$120.70.....	\$113.60
2021	Cabernet Franc.....	\$56.00.....	\$47.60.....	\$44.80
2021	Tempranillo.....	\$56.00.....	\$47.60.....	\$44.80
2021	La Cuadrilla Red Blend.....	\$45.00.....	\$38.25.....	\$36.00
2022	Pinot Noir.....	\$48.00.....	\$40.80.....	\$38.40
2023	Sauvignon Blanc.....	\$32.00.....	\$27.20.....	\$25.60
2023	Rhinefarm Rosé.....	\$28.00.....	\$23.80.....	\$22.40
2018	Cabernet Sauvignon.....	\$60.00.....	\$51.00.....	\$48.00



We hope to see you around Rhinefarm (or out on the road) soon! Call us anytime at 707.938.5277, email us at [info@gunbun.com](mailto:info@gunbun.com) or visit us online by scanning the QR code.