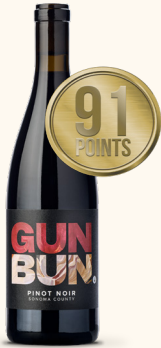


OUR FAMILY WINES

Make great wine. Make people happy. Continue the legacy.



2022 GUNBUN PINOT NOIR – SRP \$24.99

- Classic, juicy, balanced, “Goldilocks” Pinot Noir
- “Referred to as the “alter ego” of Gundlach Bundschu, fruit is sourced from the...Petaluma Gap..dark cherries greet the nose and palate for a sensational star... its umami character are memorable.” –Tasting Panel (2021 vintage)
- Pairs well with pork or most cheeses.



2022 GUNBUN CABERNET SAUVIGNON – SRP \$29.99

- Bold yet approachable. Notes of black licorice, raspberry chocolate tootsie roll and earthy undertones
- “An unpretentious wine with contemporary styling may seem a bit unlikely from a generations-old family winery, but here’s an example of exactly that” – Tasting Panel (2021 vintage)
- Pairs well with pasta bolognese or a hearty main dish like a burger.



2023 GUNDLACH BUNDSCHU GEWÜRZTRAMINER – SRP \$24.99

- Regenerative Organic Certified, acid-driven, aromatic, exceptional food-pairing wine, one of the original varieties founder Jacob Gundlach planted on Rhinefarm in the 1850s
- Rated 91 Points by Wine Enthusiast; full review released in August 2024
- Pairs well with a spicy dish or tuna poke.



2023 GUNDLACH BUNDSCHU SAUVIGNON BLANC – SRP \$32

- NEW to our portfolio this Spring 2024
- An ode to white Bordeaux, with a racy acidity and minerality and notes of honeysuckle and white nectarine.
- Pairs well with seafood dishes like ceviche or oysters or a fresh Thai dish.

100+ 90 Point Wines

BUNDSCHU COMPANY

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2022 GUNDLACH BUNDSCHU CHARDONNAY – SRP \$32

- *Bright, fresh, crisp acidity*
- *“Exemplary California Chardonnay at a more-than-fair price.” –Tasting Panel*
- *Pairs well with seafood like lobster ravioli or mussels.*



2022 GUNDLACH BUNDSCHU MOUNTAIN CUVEE – SRP \$21.99

- *Bordeaux-obsessed blend*
- *“This red offers stand-out scents of dark chocolate and blackberry cobbler. Rich and round, with supple tannins and a dusty mouthfeel.” –Tasting Panel*
- *Pairs well with a roasted chicken or a grilled steak with hearty veggies.*



2021 GUNDLACH BUNDSCHU CABERNET SAUVIGNON – SRP \$55

- *Our signature Cool Climate Cabernet, sourced from the Volcanic soils of the Mayacamas mountains, with a maritime influence that makes it one of the most unique growing sites in all of California.*
- *“Potent, earthy aromas...lead to a firm, tannic palate. The wine is intensely concentrated, showing good potential for aging. Best from 2026–2036.” — Wine Enthusiast*
- *Pairs well with short ribs or charcuterie platter*



2019 GUNDLACH BUNDSCHU VINTAGE RESERVE – SRP \$142

- *The pinnacle of our portfolio*
- *“This powerful, intense, firmly textured wine waves the flag for great Sonoma-grown Cabernet.” –Wine Enthusiast*
- *Perfect for a special occasion, pairs well with any red meat main course.*

Contact info:

