

# BACCHUS CLUB

NEWSLETTER

FALL 2024







## *Dear Friends,*

Welcome to our September newsletter! I'm Meghan Murphy, your Sustainability Manager. As we dive into the most thrilling and often unpredictable time of year—HARVEST—I'm excited to share vineyard updates and growing season insights.

This year, everything feels... dare I say... normal? Typically, our harvest kicks off around Labor Day. Last year, cooler Spring and Summer temps delayed our first pick. But this year, ideal weather—with a wet winter and sunny spring days—is keeping us right on track.

Mother Nature's cooperation, combined with our Regenerative Organic farming practices, has nurtured our vines for exceptional quality and ripeness. We took a keen and holistic approach to Integrated Pest Management this year, focusing on consistent vineyard scouting, the introduction of superhero mites (beneficial pests) to combat the villain mites (bad guy pests) as well as pheromone disruption to prevent Vine Mealy Bug (the ultimate bad guy). Did I just come up with the next Bug's Life movie...?

We also focused on soil health with animal integration, reduced tillage, and began a no-till trial to monitor soil and vine health, as well as wine quality. Our hypothesis? No-till viticulture will enhance nutrient and water availability, boosting vine resilience and fruit quality for even more delicious, terroir-driven wines. Stay tuned to see if this theory holds true!

Until then, we will be here, all-hands on deck, 7 days a week, working long, hard days to create a vintage that absolutely sings with flavor and quality for YOU! Just promise me you'll come on over to Rhinefarm to give it a taste when the time comes, and don't forget to say "Hello" when you do.

Cheers!

*Meghan Murphy*  
*Sustainability Manager*



# 2024 ASK ME ANYTHING WITH WINEMAKER JOE

## HOW DO YOU DECIDE WHEN TO HARVEST THE GRAPES?

Most importantly it's based on the flavors we are tasting in the vineyard as we walk the different blocks. Weather patterns play an important role as well (I'm a huge weather nerd so that helps).

## WHY DO WINERIES HARVEST AT NIGHT?

It's all about temperature really. When the vineyard team harvests at night, it means the fruit arrives to the winery early and cold. Which is important for so many reasons. Also, it means our crews aren't being exposed to the heat of the day while they're picking. It's hard enough work as it is.

## WHAT IS YOUR FAVORITE WINE TO MAKE?

Totally unfair question. But I will say I love the Gewürztraminer harvest. It's always the first thing we pick off Rhinefarm and I am able to understand a lot about what the rest of the harvest has in store based on what it tells me.

## HOW LONG CAN I KEEP AN OPENED BOTTLE OF WINE?

At my house? Not very long...

## HOW DOES ONE CHANGE CAREERS INTO THE WINE WORLD?

Internships all the way. I was a young budding Marine Biologist who got lured into the cellar by a harvest internship. And I never looked back.

## I'VE HEARD PEOPLE SAY "IT TAKES A LOT OF BEER TO MAKE GREAT WINE." WHAT DO YOU DRINK ON YOUR DAYS OFF DURING HARVEST?

Rarely have truer words ever been spoken. Basically, that means a lot of Modelo Especiales. I'm pretty sure we could qualify for some kind of official sponsorship or something. But a good G&T in the late summer/early fall is always nice too. There's a great Gin from Mexico City called Condesa that I really like.

## WHAT IS ON YOUR HARVEST PLAYLIST?

So many things. On the way into work is very meditative generally with some real Jazz (Coltrane, Miles, Thelonius). Then the record collection in my office is ever evolving but has some Khruangbin, Jimi, Sturgill Simpson, Real Estate, Prince etc. I love the cellar during harvest because it's always bumping morning, noon, and night with Corridos, Cumbia, Reggaeton and whatever the international interns bring to the table. Finally, on the ride home I'll generally be winding down with a Live Dead show or something.

## ANYTHING ELSE YOU WANT TO SHARE WITH OUR BACCHUS MEMBERS?

I just love you, that's all.





# INTRODUCING: THE RHINEFARM SNACK PACK

Have you visited us this summer to try our updated tasting room menu? If a visit to Sonoma isn't in your travel plans soon, recreate our Rhinefarm Snack pack at home to explore a variety of salty, spicy, sweet and umami flavors and expand your wine tasting palate.



## INGREDIENTS:

- TRUFFLED POPCORN (UMAMI)
- MIXED OLIVES (SALTY)
- SPICED NUT MIX (SPICY)
- CHOCOLATE COVERED CHERRIES (SWEET)

## WHERE TO FIND?

We source the items for our Rhinefarm Snack pack from local purveyors in Sonoma, but don't fret! Visit your local grocery store with your list and ask where to find similar items. You should be able to find everything you need!

*Hint hint:* don't like something on the above list? Feel free to swap it out, just make sure you are matching the same flavor profile (umami, salty, spicy or sweet).

**MIXED OLIVES** – we suggest purchasing a mixed blend and marinating for 2-3 hours with olive oil, orange and/or lemon zest, fennel seeds and salt for an extra special blend

*Salt and fat increases perception of body in the wine and pairs well with light bodied white wines like Gewurztraminer or Sauvignon Blanc.*

**SPICY NUT MIX** – our favorite is the Big Al's Spicy Nut Mix from Napa Nuts which you can order directly from their website

*Spicy flavors can increase perception of acidity and tannins, so we recommend pairing with a white wine like Gewurztraminer or Chardonnay for a mouthwatering experience!*

**TRUFFLE POPCORN**– we recommend Popped Artisan Truffle Popcorn which you can order directly from their website

*Umami flavors can also increase perception of acidity and tannin, so we recommend pairing umami flavors with light to medium bodied red wine like Pinot Noir to create a full flavor experience.*

**CHOCOLATE COVERED CHERRIES**– we recommend Napa Nut's version, which can also be ordered directly through their website

*Try with a more tannic wine like Cabernet Sauvignon. The sweetness of the cherries balances the tannins in the Cabernet, and makes for a sweet finish to any lineup!*

## THE SET UP

Layout your ingredients in your favorite appetizer bowls or plates, like the photo. We recommend starting with mixed olives (salty), followed by the nut mix (spicy), truffle popcorn (umami), and finishing with the chocolate covered cherries (sweet).

## WINE PAIRING ESSENTIALS

*Zesty & Rich:* Acidity in wine plays well with fatty and sweet foods.

*Fat Meets its Match:* Pair fatty dishes with acidic or full bodied wines to avoid a flabby taste.

*Sweet Balance:* Tannic wines find harmony with sweet foods (think Cabernet + chocolate)

*Salty Harmony:* Avoid pairing salty foods with acidic wines.

*Sweet & Tart:* Sweet foods and wines shine with a hint of acidity.



# SAVE THE DATE

## HAPPENINGS IN SONOMA + BEYOND



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

Sunday, September 8th

Gundlach Bundschu Amphitheater

**HARVEST SUPPER WITH  
THE BUNDSCHUS**

Saturday, September 14th

*Members only*

Historic Redwood Barn

*(((folkYEAH!))) and Gundlach Bundschu Present*  
**JENNY LEWIS CONCERT**

Thursday, September 26th

Gundlach Bundschu Amphitheater

**SONOMA VALLEY VINTAGE  
FESTIVAL HARVEST DINNER**

Friday, September 27th

Historic Redwood Barn

**GUNDLACH BUNDSHOW  
VIRTUAL TASTING**

Thursday, September 19th

Your Home

**HOLIDAY APRÈS SKI PARTY**

Saturday, December 14th

*Members only*

Barrel Room + Caves



View our full cross country  
event calendar + get tickets here



# CLUB SELECTIONS + TASTING NOTES

## 2023 TEMPRANILLO ROSÉ

Our Tempranillo Rosé is inviting with aromas of rose water, and notes of watermelon Jolly Rancher sweetness, sour peach tanginess, guava and pomegranate. This wine is slightly rounder and richer texture than our Rhinefarm Rosé, balanced by a bright tartness. Pair this with mortadella, pimento cheese or a sunny afternoon. Not many Californian producers grow Tempranillo, but legend has it our estate vines happen to be smuggled to Rhinefarm many años ago from the famed Bodegas Marqués de Riscal in Rioja, Spain by none other than Jim Bundschu himself. No worries though—the statute of limitations has expired by now.

## 2022 HERITAGE CHARDONNAY

Our 2022 Heritage Chardonnay continues to tell the storied tale of the estate's unique environment, with zest and zeal to spare. Aged for 12 months in French oak barrels, the resulting wine smacks of honeysuckle, grilled brioche, hints of beeswax and jasmine green tea. This complex and rich sipper evokes nostalgia for sultry summer evenings - pair with seasonal favorites like a Lobster Roll and enjoy outside.

## 2022 MOUNTAIN CUVÉE

The 2022 growing season had lower yields which shows in this wine—it's structured, opulent and riper at an early age. A Bordeaux-obsessed blend featuring layer upon layer of ripe fruit - think boysenberry, cranberry and pomegranate - followed by a hint of toasty oak. Our Mountain Cuvée is a medium-bodied, red blend packed with juicy red fruit, black currants and a dark chocolate finish. We're getting silky tannins. Hints of oak and cedar. And an elegant structure with a finish that's a real crowd-pleaser. Enjoy it on its own or paired up with something as perfectly unassuming as the wine (we especially love it with backyard burgers).

## 2022 ESTATE ZINFANDEL

Cozy up to our layered and lovely 2022 Estate Zinfandel, a rich, high-acid, robust wine with a lot to say. Playful notes of white pepper, rose petal and red currant are followed by the more serious, savory flavors of herbs de Provence and cooking spices. Pour in good company with a hearty pasta, ragu or spicy sausage

## 2022 RAC ZINFANDEL

Richer and more robust than our Rhinefarm Estate Zinfandel, the warmer Northern Sonoma climate at Rancho Agua Caliente delivers an opulent and well-rounded wine. Baking spices, toffee bread pudding, red mole, and dried shitake mushrooms create a compelling umami profile that can stand up to flavorful and playful dishes like salcicci pizza, or a dark chocolate covered fruits and nuts.

## 2018 VINTAGE RESERVE

Elegant yet powerful, the 2018 Vintage Reserve reveals itself with layers of cassis, wet earth balanced by fine-grained tannins. Freshness and opulence interplay to create tension and complexity in the glass, with dark chocolate, peat moss, boysenberry, juniper and fennel. This is a true expression of place and precise winemaking from our hillside vineyards in our cool maritime climate. That it is such a special wine is apropos, given it commemorates the 160th vintage after our ancestors found this place.

## COLLECTOR CLUB:

### 2017 VINTAGE RESERVE

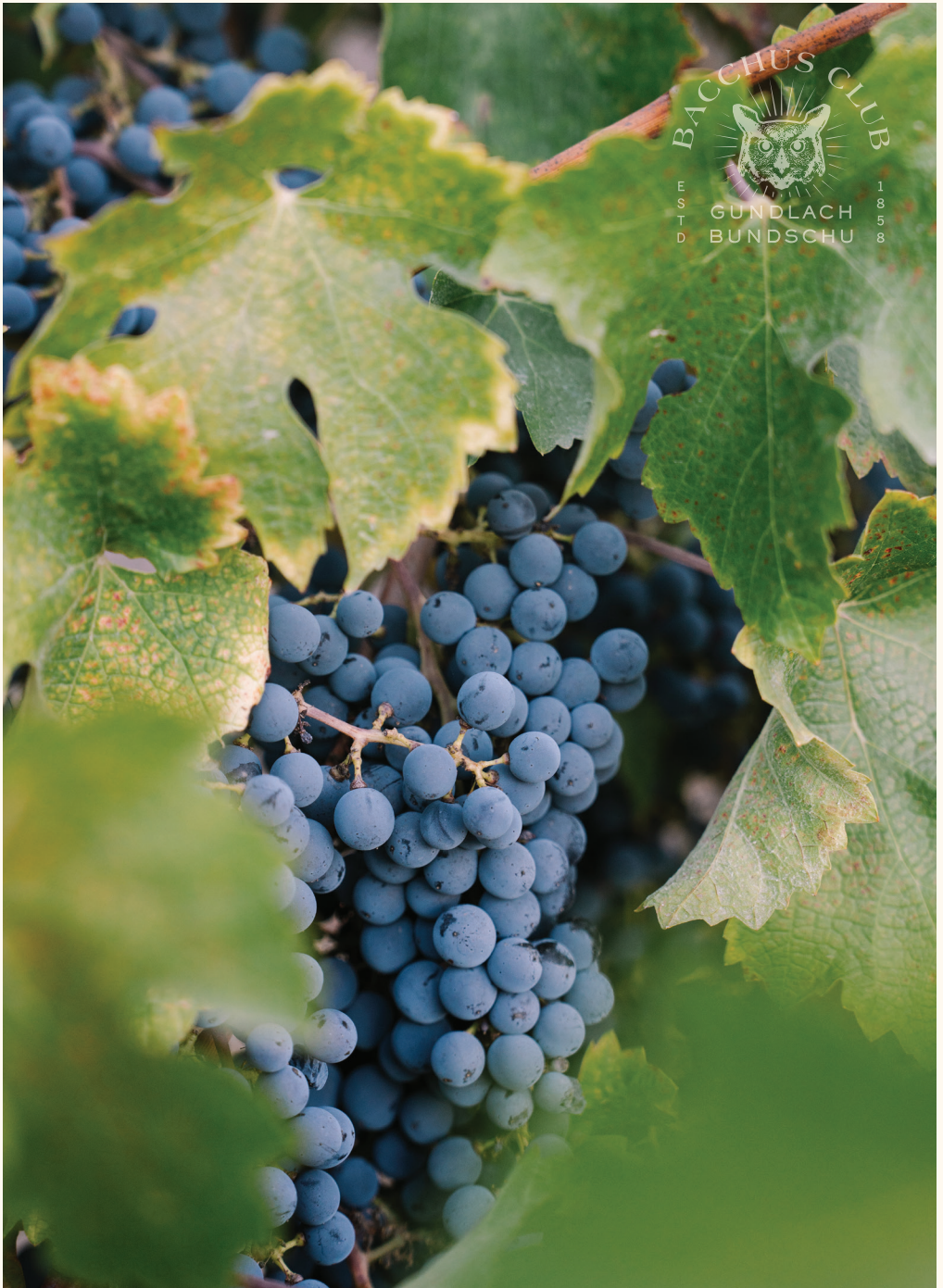
Explosive blue and black fruits are complimented by hints of violets, cocoa powder, dried lavender and wild mountain sage. Rich and decadent upon entry with flavors of chocolate covered blueberries, cassis, and a significant amount of weight, yet nerve, throughout. Dark, structured and graceful with a velvety mid-palate and mouth-watering acidity that carries through its long, persistent finish. This beauty is a hand selected, meticulously crafted, cool climate Cabernet that is only beginning to show what it is capable of and will continue to improve with age for well over 20 years.

# CURRENT PRICING

## CURRENT RELEASE WINES

VINTAGE	NAME	RETAIL	15% OFF	20% OFF
2023	Gewürztraminer .....	\$29.00 .....	\$24.65 .....	\$23.20
2023	Sauvignon Blanc.....	\$32.00 .....	\$27.20 .....	\$25.60
2023	Rhinefarm Rosé .....	\$28.00 .....	\$23.80 .....	\$22.40
2023	Tempranillo Rosé .....	\$32.00 .....	\$27.20 .....	\$25.60
2022	Chardonnay .....	\$29.00 .....	\$24.65 .....	\$23.20
2022	Heritage Chardonnay.....	\$65.00 .....	\$55.25 .....	\$52.00
2021	Pinot Noir .....	\$48.00 .....	\$40.80 .....	\$38.40
2022	Mountain Cuvée.....	\$25.00 .....	\$21.25 .....	\$20.00
2021	Merlot .....	\$48.00 .....	\$40.80 .....	\$38.40
2021	La Cuadrilla.....	\$45.00 .....	\$38.25 .....	\$36.00
2022	Zinfandel Rancho Agua Caliente .....	\$54.00 .....	\$45.90 .....	\$43.20
2022	Zinfandel .....	\$56.00 .....	\$47.60 .....	\$44.80
2021	Petit Verdot .....	\$52.00 .....	\$44.20 .....	\$41.60
2021	Cabernet Franc .....	\$56.00 .....	\$47.60 .....	\$44.80
2021	Tempranillo .....	\$56.00 .....	\$47.60 .....	\$44.80
2021	Cabernet Sauvignon.....	\$55.00 .....	\$46.75 .....	\$44.00
2016	Vintage Reserve .....	\$145.00 .....	\$123.25 .....	\$116.00
2018	Vintage Reserve .....	\$142.00 .....	\$120.70 .....	\$113.60





BACCHUS CLUB  
ESTD 1858  
GUNDLACH  
BUNDSCHU



Have you heard? Your Bacchus Benefits are better than ever and now include four quarterly tastings at Abbot's Passage in Glen Ellen.

Need help booking your next visit, reordering, or have questions about your order? Call or text us anytime at (707) 938-5277, email us at [info@gunbun.com](mailto:info@gunbun.com) or visit us online by scanning the code.