BACCHUS CLUB

NEWSLETTER

SUMMER 2023





Call Address of the

Hello,

We had an eventful spring farming season with lots of rain and lots of baby lambs! Our sheep grazing crew has grown to 13 heads strong. While that's not enough to graze our entire property, it's a great start to integrating more ruminants into our vineyards to realize their amazing benefits. We plan on growing the crew in seasons to come!

We began bud-break with a soil moisture saturation of 85%; compared to 65% in 2022, this should prove to result in a later irrigation start and water savings for our irrigation season. We are now amidst the full-fledged growing season which means our integrated pest management program and powdery mildew programs are running strong. What does this look like?

Birds nested in our 40 bird boxes on property eat away at vineyard pests. Our team is constantly pest scouting, and introducing predatory mites for mite pests. We partner with Root Applied Sciences to quantify the mildew-causing spores that enter the vineyard, allowing us to know when or when not to dust with sulfur. This allows us to extend our spray intervals and gain more confidence when facing high mildew pressure, which results in reduced tractor fuel combustion, labor savings, reduced sprays on the vines and higher quality fruit.

Finally, we will be performing our Year 2 Short Term Monitoring for Ecological Outcome Verification. This will be our third pass across all our vineyards to understand how our soil and ecosystem are improving through leading and lagging indicators (above the soil horizon and below the soil horizon) because of regenerative organic agricultural practices. Last year, we were deemed Ecological Outcome Verified, meaning our land health has improved between our baseline year, year 0, and year 1. I can't wait to see how we have improved even more this year!

> Warmly, Meghan Murphy, Sustainability Manager

Want to know more about our road to regenerative? Learn more by scanning the code.



HAVE YOU HEARD ABOUT OUR NEW BACCHUS CLUB BENEFITS?

In addition to the fantastic benefits Bacchus Club members receive at GB, we will now be including complimentary tastings and wine discounts at our other family property, Abbot's Passage in Glen Ellen. Specializing in Rhone varietal, co-fermented blends from 6th generation vintner, Katie Bundschu, Abbot's Passage is Sonoma's best kept secret. We'd love to see you at both properties, so if you need help making a reservation, please contact our customer service team at wineclub@bundschu.com

Scan the QR code to get the full details on our benefits



VISIT US IN SONOMA

RHINEFARM TASTING

Kick back on our winery courtyard or our historic barrel room surrounded by our organic vineyards and wine caves as our hosts guide you through a memorable flight of five wines with optional seasonal snack add-ons.

CAVE AND VINEYARD EXPERIENCE

Explore the underground world of Gundlach Bundschu in our wine caves and organic vineyards. This experience is a majestic cave tasting and walking tour of our organically farmed vineyard all wrapped up into one!

PINZ EXCURSION

Climb aboard our Pinzgauer, a Swiss Army transport vehicle, for an off-roading experience across Rhinefarm. You'll stop at several spots in the vineyard including a respite to enjoy wine along with cheese and charcuterie.

BACCHUS HIDEAWAY

This laid-back member's only hideaway is the place to be, making for the perfect afternoon to kick back, play lawn games, or just hang and enjoy your favorite GB wines.





YOUR FRIENDS AT THE TASTING ROOM

BONDED WINERY Nº 64

These are just some of the folks who make sure your visit to GB is always stellar. A place is only as good as its people and we like to think ours are the best in the biz.



HI-FI HAPPY HOUR

Thursday May 18th, 5-7p Thursday June 15th, 5-7p

GOLDEN HOUR PAELLA PICK UP PARTY

Saturday, May 20th 5-8p

HOT SUMMER MOVIE NIGHT

Saturday, August 12th 6-10p

HARVEST SUPPER WITH THE BUNDSCHUS

Saturday, September 30th 5-9p

HOLIDAY APRÉS SKI PARTY

Saturday, December 9th 4-7pm Members Only

More details + tickets here

CLUB SELECTIONS + TASTING NOTES

CURRENT PRICING

2021 HERITAGE CHARDONNAY

Our 2021 Heritage Chardonnay is a beautiful expression of the estate terroir. The nose is rich and complex, with enticing aromas of a freshly baked banana nut muffin and creme brûlée. On the palate, the wine is full-bodied and luscious, with flavors of citrus fruits and candied orange peel. On the palate, the wine is rich in flavor yet balanced by a bright acidity.

2022 TEMPRANILLO ROSÉ

This wine developed a stunning poppy red color that's only matched by its equally bright flavors. Our Tempranillo Rosé is inviting with hibiscus aromas and notes of jícama and pomegranate on the palate. A creamy texture balanced by bright acidity delivers the perfect delight on a warm 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.

2021 PINOT NOIR

Swirl and breathe in the earthy smell of a California redwood forest floor, morel mushrooms and pomegranate blossoms. Swirl again and taste cherry, elderberry, hibiscus and hints of sandalwood. They are all there along with bright acidity and ample structure thanks to the concentrated berries of the 2021 growing season. The wine finishes with a lingering yet round finale, perfect for your next dinner party.

2021 LA CUADRILLA

Predominantly composed of Merlot and Cabernet Sauvignon, La Cuadrilla (meaning the crew in Spanish) is a masterpiece 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. What better way to honor this hardworking crew? Raising a glass of La Cuadrilla! The 2021 La Cuadrilla is a perfect red blend with notes of plum, violet and umami.

2016 CABERNET SAUVIGNON

Over six generations, we have learned Cab loves Rhinefarm, and the feeling, of course, is mutual. Combine this invaluable experience with the glorious 2016 growing season, and we have another stellar example of cool climate Cabernet Sauvignon from Sonoma. Fresh blackberry and Bing cherry aromas are spiced with nutmeg and cinnamon bark with an underlying layer of earth and cedar. Medium-bodied and supple, yet richly flavored with fleshy dark plum and mocha supported by fine tannins and fresh acidity, this youthful, food-friendly Cab will develop beautifully over the next 8+ but has the finesse of the 2016 vintage for immediate enjoyment.

2018 HERITAGE MERLOT

Our Heritage Merlot vines are carefully cultivated on the sunny, western slopes of the Mayacamas mountains in the volcanic soils of our highly esteemed "La Paz" estate vineyard. Mostly planted with Clone 181, this superior selection is derived from the same clone as Chateau Pétrus of Pomerol, known for its power and structure. Hand-picked, optically sorted and aged in the finest oak, this is an impeccably balanced wine – with supple tannins,

2018 HERITAGE PINOT NOIR

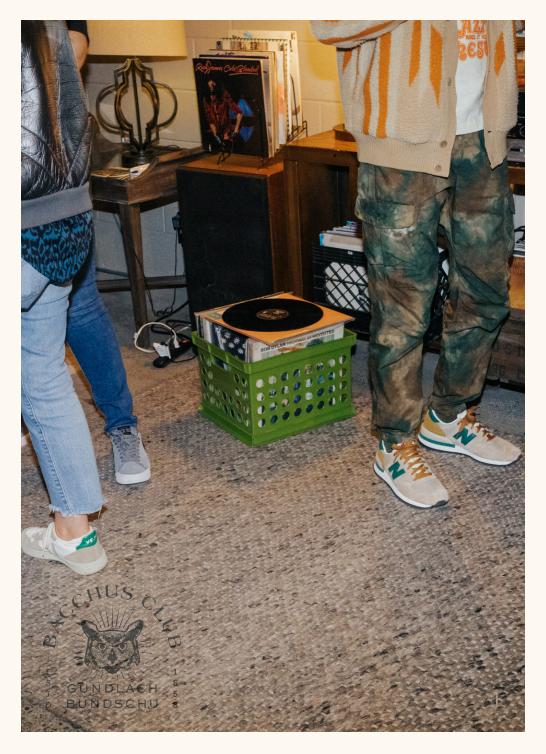
The 2018 Heritage Pinot Noir showcases fruit of exceptional quality as a result of moderate temperatures extending through the year and into harvest. The temperate climate allowed our fruit longer hang time, and greater opportunity to develop a complex and delicious flavor profile. Notes of bright, tart red cherry and pomegranate provide a fresh element of acidity followed by more rounded elements of mushroom and forest floor. Silky, well-integrated tannins invite balance and structure on the palate, as hints of vanilla bean and oak spice appear on the supple finish.

CLUB EXCLUSIVE WINES

| VINTAGE | NAME | RETAIL | 15% OFF | 20% OFF |
|---------|--------------------------|---------|-----------|---------|
| 2022 | Sauvignon Blanc | \$32.00 | . \$27.20 | \$25.60 |
| 2020 | Towles Clone Chardonnay | \$65.00 | . \$55.25 | \$52.00 |
| 2021 | Pinot Noir, Petaluma Gap | \$47.00 | . \$39.95 | \$37.60 |
| 2021 | La Cuadrilla Red Blend | \$45.00 | .\$38.25 | \$36.00 |
| 2021 | Chardonnay, Dry Creek | \$27.00 | . \$22.95 | \$21.60 |
| 2022 | Tempranillo Rosé | \$32.00 | . \$27.20 | \$25.60 |
| 2018 | Heritage Chardonnay | \$65.00 | . \$55.25 | \$52.00 |

CURRENT RELEASE WINES

| VINTAGE | NAME | RETAIL | 15% OFF | 20% OFF |
|---------|--------------------|------------|------------|----------|
| 2019 | Cabernet Sauvignon | . \$55.00 | . \$46.75 | \$44.00 |
| 2019 | Merlot | . \$45.00 | . \$38.25 | \$36.00 |
| 2016 | Cabernet Sauvignon | . \$65.00 | . \$60.00 | \$60.00 |
| 2021 | Chardonnay | . \$29.00 | . \$24.65 | \$23.20 |
| 2022 | Gewürztraminer | . \$29.00 | . \$24.65 | \$23.20 |
| 2021 | Pinot Noir | . \$48.00 | . \$40.80 | \$38.40 |
| 2020 | Mountain Cuvée | . \$25.00 | . \$21.25 | \$20.00 |
| 2022 | Rhinefarm Rosé | . \$28.00 | . \$23.80 | \$22.40 |
| 2018 | Vintage Reserve | . \$140.00 | . \$119.00 | \$112.00 |
| 2018 | Cabernet Franc | . \$55.00 | . \$46.75 | \$44.00 |





Your Club team is here for you! Call us anytime at 707.938.5277, email us at info@gunbun.com or visit us online by scanning the code below.