



Dear Friends,

Holiday Greetings from Sonoma! Tis just about the season, and on cue the days are becoming crisp and the leaves are turning. What is unusual is how late harvest is this year, thanks to a very mild growing season. With these mild conditions we will likely be harvesting right up to Thanksgiving. You heard that right. While most of you were melting, northern California was enjoying its most mild summer in years. We're not sharing that as a humble-brag, but as a loud sigh-of-relief. After a few years of drought and fire, this year has been a blessing.

So, this holiday season finds us celebrating not only the weather, but also what we are doing about it. After more than a decade of work, we're set to achieve Regenerative Organic Certification by the end of the year, which means we can publicly and transparently showcase that our family is fulfilling a key component of our mission — to continue the legacy.

It has been getting warmer here, too. In our (relatively) cool region of southern Sonoma the trend can benefit our wines in the short term, but we've never been about the short term. Fifteen years ago, I saw Dr. Gregory Jones speak on the topic and present historical data from weather stations in central and southern Napa that showed that since 1940, the average temperature of the last 45 days of the growing season had warmed by more than 3 degrees Fahrenheit. Also, that the frost season had shrunk by more than a month in the same period. I remember telling my dad as much and he had sensed first hand, and recognized that it wasn't that days were any warmer, but that the nights weren't cooling down as much. Importantly, neither the Dr. or dad concerned themselves with the cause, just that it was demonstrably happening.

After that you could say that 'climate sensitivity' became a factor in our approach to sustainability, and we started thinking of the ways we could make an impact, without impacting quality, or breaking our backs or the bank. The ROC certification is the result of a long journey, and is what we can do to leverage the ranch for the benefit of our kids, and the world in general.

Everyone is always talking about the impending doom, and it seems no one is saying what we can do about it. There are, and you don't need a vineyard to have impact. In fact, there is plenty to do that is trivial-which means doable!

Thus inspired, this holiday greeting comes with a spirited call to action. UC Davis has a list of things we can challenge our families to do to make an impact (scan the QR code below to see). Even just one thing can make a difference. Forget 'death by a thousand cuts,' it's 'life by a thousand acts!'

Happy Holidays!



Jeff Bundschu



BEST-SELLING GIFT SETS

Bacchus Club receives member pricing on all gift sets



THE FOODIE

Our best-selling gift set was voted the top food and wine gift of the holiday season by Food Network for a reason! This wine and cheese spread includes one bottle of 2022 Rhinefarm Rosé and one bottle of our 2021Sonoma Coast Pinot Noir along with a high-quality wooden corkscrew. To pair along with these, enjoy a bottle of Rhinefarm Provisions olive oil, our Estate Rhinefarm wildflower honey, Journeyman Meat Salami, local Monterey Jack, and Rustic Bakery Sea Salt crackers.

\$160 | BACCHUS CLUB \$135



THE GB LOVER

Indulge the ones who truly "heart" Gundlach Bundschu with our special gift set made just for them. Inside, you'll discover a bottle each of our famous 2018 Merlot and 2022 Gewurztraminer, two wines that epitomize our heritage. Plus, we've thrown in a Boss Lady Christmas ornament, a snug pair of GB socks, a logoed wine tumbler, and some awesome stickers to show your love wherever you go.

\$150 | BACCHUS CLUB \$120



THE SWEET TOOTH

This sweet offering includes one bottle of our 2021 Estate Zinfandel and is accompanied with a Gundlach Bundschu logo'd wine key and a delicious set of Tony's Chocolonely. With five flavors of chocolate bars in a mix of both milk and dark with nougat, caramel sea salt, hazelnut, and almond sea salt, it's a fun way to pair salty sweet with Zinfandel to discover the way it changes the flavors in the wine.

\$85 | BACCHUS CLUB \$75







THE SONOMA CLASSIC

Team red? Team white? How about a bi-partisan gift that covers a lot of ground. Everyone can agree on our bright, minerally 2021 Sonoma Coast Chard and food-friendly, award-winning 2021 Sonoma Valley Cabernet. Topped off with a wooden bottle stopper, this classic gift goes a long way.

\$95 | BACCHUS CLUB \$75



THE WHITE COMBO

White wine lovers rejoice! Introducing our GB white combo featuring three fantastic wines: 2022 Gewurztraminer, 2022 Sauvignon Blanc, and our 2018 Heritage Chardonnay. With flavors that range from aromatic and mineral to creamy and complex, this trio is a delightful journey through our bestselling whites. And to sweeten the deal, we've included a handy stopper pourer that you'll use for years to come.

\$135 | BACCHUS CLUB \$120



THE RED COMBO

Ready to take your wine game up a notch? Our red combo includes one bottle each of three super star reds of 2021: Pinot Noir, Merlot, and Cabernet Sauvignon. Each bottle showcases the quality and heritage of Gundlach Bundschu in three unique expressions from our organic estate. And guess what? We've even thrown in a nifty stopper pourer to make you feel all fancy while keeping those wines tasting amazing.

\$175 | BACCHUS CLUB \$150



HERITAGE PINOT NOIR VERTICAL

Sometimes there is a block, a single row of vines, or even just a few barrels that produce wines of distinctive and exceptional personality and heritage. Our Heritage Pinot Noir is made from some of the oldest Pinot Noir vines in California and showcase the very best of our organically farmed estate vineyard. Aged in our cellar and now released as a special vertical set (2016, 2017, 2018) with a black horn wine opener, this library collection is sure to please even the pickiest wine connoisseurs.

\$265 | BACCHUS CLUB \$235

Call or TEXT us at 707.938.5277 or scan here to shop Member Pricing Applies

BEST-SELLING GIFT SETS

Since 1981, the Bundschu Family has crafted a limited Cabernet Sauvignon Reserve bottling from the most elegant and expressive barrels of the vintage with the designation Vintage Reserve. To keep things interesting, we change the label every vintage, highlighting inspired artists. The resulting wine is a highly collectable treasure, perfect for holiday gifting.



VINTAGE RESERVE GIFT SET

A simple yet iconic gift for the collector in your life. This single bottle gift set features our 95+ Point 2018 Vintage Reserve 160th Anniversary bottle alongside a heavy weight metal wine key.

\$180 | BACCHUS CLUB \$150

"... This is another tour de force in Sonoma Cabernet. Its dense purple hue is followed by a sensational nose of blackberry and crème de cassis, licorice, crushed stone, and graphite, full-bodied richness, a deep, layered mid-palate, and mouthcoating levels of tannins and extract..." - 7eb Dunnuck, 95+



HOMESTEAD SERIES VR VERTICAL

Art in the bottle. Art on the bottle. Our limited-edition Vintage Reserve Cabernet Sauvignon is crafted from the best blocks on our estate vineyard, and each vintage features a unique label that expresses the essence of the vintage. The homestead series features three stunning vintages (2015, 2016, 2017) ready to drink now or age in your cellar for years to

\$450 | BACCHUS CLUB \$400



Call or TEXT us at 707.938.5277 or scan here to shop Member Pricing Applies

BUSINESS GIFT SETS

If you're as grateful for your employees and clients as we are for ours, we've lined up a few ways to give them a big, hearty "thank you." We make it easy to customize notecards and specialty branded items and will ship directly to your list across the country. Call or text us at 707.938.5277 or email us at corporate@bundschu.com to learn more about our custom business gifting.

We've even curated a special gift set with client gifting in mind.

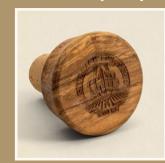


SIP & SAVOR SET

If you are looking to send a gift that is simple yet classic, this set includes one bottle of our winery exclusive 2021 Cabernet Sauvignon & Malbec blend alongside an olivewood corkscrew. The wine speaks for itself, but if you needed any extra validation, it has received high praise from Wine Enthusiast, earning 95 points and their Editor's Choice. \$60

BUSINESS CUSTOMIZATION

Have your company logo added to any of the following items to be included in a gift set: slate coaster 4-pack, Laguiole luxury corkscrew and olivewood bottle topper. Please allow up to 6 weeks for customizations. Inquire for pricing.







STEPS TO ORDER



Download our order form and organize your gift-giving list.



Explore our gift options – wine verticals, gift sets, virtual tasting parties, customizable add-ons.



Fill in the order form – who's getting what and where is it shipping to?



Email it to us at info@gunbun.com or call us at 707.938.5277 - we'll get your order sorted and ship directly to the recipients!

Shop now & download our order form





COURTNEY BARNETT IN THE GB AMPHITHEATER

Monday, November 6th, 6-10pm SOLD OUT

BACCHUS CLUB VIRTUAL TASTING

Thursday, November 9th, 5-6pm

HI-FI HAPPY HOUR IN THE BARREL ROOM

Thursday, November 16th, 5-7pm It's back! Free to attend. Reservations encouraged.

WINTER MARKET AT ABBOT'S PASSAGE

Saturday, December 2nd, 11-4pm Learn more at Abbotspassage.com/events

HOLIDAY APRÉS SKI PARTY

Saturday, December 9th, 4-7pm *Members Only*

HI-FI HAPPY HOUR IN THE BARREL ROOM

Thursday, December 14th, 5-7pm



More details + tickets here

CLUB SELECTIONS + TASTING NOTES

2022 GEWÜRZTRAMINER

Produced from unique clones of vines originally planted by Jacob Gundlach in 1858, there's nothing quite like this Gewürz. Aromatics jump from the glass in equal parts fruit and spice, with standout notes of lychee and white pepper. While it may be hard to say, this wine is easy to love, especially when paired with fresh and spicy dishes like tuna poke or linguini and clams with red chili flakes.

2021 CABERNET FRANC

As one of the foundational grape varieties of Bordeaux, Cabernet Franc is the genetic father of Cabernet Sauvignon. In today's winemaking landscape, it is used sparingly in red blends, seldom taking center stage. However, within the unique terroir and climate of Gundlach Bundschu, this grape flourishes, compelling us to let it stand in the spotlight. With aromas of vanilla, freshly baked blueberry pie, hints of gingerbread and even a subtle savory note of grilled vegetables, our Cabernet Franc exudes a lighter character. Its versatility shines when paired with lamb burgers

2021 TEMPRANILLO

Our vines, smuggled from the iconic Marqués de Riscal in Rioja, proudly manifest their pedigree by yielding a balanced masterpiece in the form of our 2021 Tempranillo. Infused with notes of licorice, the warmth of masala chai, the subtle allure of wet tobacco, and the complexity of an alpine forest floor, this wine's rich, earthy textures and aromas transport you to a blissful alpine day in Lake Tahoe.

2018 MERLOT

Thanks to its natural tendency to thrive in our climate and soil, and the stellar growing conditions of the 2018 season, this is a particularly stunning Merlot. French Thyme, Himalayan Blackberry, and Filé Powder swirl into a perfect blend of fruit and savory aromas. On the palate, flavors of dried red currant, nutmeg, and Morello cherries are balanced perfectly with fine, smooth tannins.

2017 HERITAGE MERLOT

Upon bottling, the Heritage Merlot has been one of our team's favorite wines, and as it ages, it continues to be a star in our heritage program. We like to call this wine a good birth year wine as it can age for up to 20+ years. It still has herbaceous notes with a bit of crème de cassis but has evolved with rich characteristics like halsamic reduction.

2017 PETIT VERDOT

While Petit Verdot is traditionally a blending grape, serving to impart nuances of spice, enhance color, and bolster the structure of Bordeaux blends, in the year 2019, we made the bold decision to cast a spotlight on this grape varietal as a standalone star. This exceptional wine presents an aromatic bouquet characterized by the uplifting essence of purple fruits, gently interwoven with floral undertones of lavender and lilac, all underpinned by hints of dark cacao nibs. Our Petit Verdot unfolds gracefully, revealing a multi-layered tapestry of velvety textures and cassis, all complemented by its robust tannin profile.

COLLECTOR'S CASE CLUB

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.

2018 BUNDSCHU FAMILY CABERNET

This commanding wine stands as a true blockbuster, showcasing an impressive mix of precision, nuance, and complexity. Delicate layers of red fruit and dried currant gracefully emanate from the glass, captivating the senses and leading into a full-bodied story of flavors. You'll discover subtle hints of pencil shavings and sarsaparilla, accompanied by a refreshing wet-stone acidity, all harmonizing with exquisitely firm and velvety tannins. Designed for a graceful evolution over the next two decades or more, these tasting notes offer a glimpse into its current youthful splendor.

CURRENT PRICING

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
2018	Hyde Merlot	\$65.00	\$55.25	\$52.00
2021	Pinot Noir, Petaluma Gap	\$47.00	\$39.95	\$37.60
2021	Zinfandel, Rancho Agua Caliente	\$54.00	\$45.90	\$43.20
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
2017	Heritage Merlot	\$75.00	\$63.75	\$60.00
2021	Petit Verdot	\$52.00	\$44.20	\$41.60

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
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
2021	Zinfandel	. \$56.00	. \$47.60	\$44.80
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	. \$56.00	. \$47.60	\$44.80
2021	Tempranillo	. \$56.00	. \$47.60	\$44.80
2021	Cabernet Sauvignon/Malbec	. \$40.00	. \$34.40	\$32.00





The holiday gift guide has arrived and your club team is here for you! Need help with placing a holiday gift order? Call or text us anytime at (707) 938-5277, email us at info@gunbun.com or visit us online by scanning the code.