





## MAKE GREAT WINE. MAKE PEOPLE HAPPY. CONTINUE THE LEGACY.

GUNDLACH BUNDSCHU, California's oldest family-owned winery, has been crafting award-winning wines from our Regenerative Organic Certified® Rhinefarm estate in Sonoma since 1858. Six generations strong, we're known for our Cabernet Sauvignon and small-lot varietals grown across two unique microclimates on our estate.

GUNBUN is the casual counterpart of Gundlach Bundschu, made by the same team of sixth generation loveably unpolished California winemakers. Approachable and remarkably unpretentious, GUNBUN wines are made to evoke a feeling, while being both easier to say, AND easier to find outside Sonoma County. All of our wines are sustainably farmed, gluten free, vegan friendly, with no sugar added



## 2024 GUNDLACH BUNDSCHU GEWÜRZTRAMINER – SRP \$24.99

- Regenerative Organic Certified, acid-driven, aromatic, exceptional foodpairing 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 any spicy dish, we particularly like tuna poke



# 2024 GUNDLACH BUNDSCHU SAUVIGNON BLANC - SRP \$32

- 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
- "Sensational lifted primary fruit aromatics." Tasting Panel



## 2023 GUNDLACH BUNDSCHU CHARDONNAY – SRP \$32

- Bright, fresh, crisp acidity
- Tasting Panel says "Exemplary California Chardonnay at a morethan-fair price."
- Pairs well with seafood like lobster ravioli or mussels



#### 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

100 + 90 POINT WINES







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### 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 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.

## SUSTAINABILITY CERTIFICATIONS

Bundschu Company is proudly CCOF Organic and Regenerative Organic Certified for all Estate Vineyards. All growers partners are certified CCOF Organic, Certified Fish Friendly Farming, or Certified California Sustainable Winegrowing, ensuring that all partners prioritize healthy ecosystems and higher-quality wines.







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