

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, Inspired Wines from an Inspiring Land From Gundlach Bundschu comes GUNBUN—the latest chapter from a sixth generation of loveably unpolished California winemakers. With GUNBUN, we spread our wings beyond Rhinefarm, exploring the breadth of Sonoma County—from the San Francisco Bay, to the rugged Pacific Coast, and across six distinct valley’s. These wines are our adventures in a glass: fresh, approachable, forward-thinking, and crafted with care. Sustainably farmed, vegan-friendly, gluten-free, and—most importantly—delicious.



2024 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 92 Points by Wine Enthusiast
- Pairs well with a any spicy dish, we particularly like tuna poke



2025 GUNDLACH BUNDSCHU SAUVIGNON BLANC – SRP \$28

- 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
- This bright and focused, aromas of grapefruit, white flowers and a touch of capsicum on the nose, while the food-friendly palate delivers plush acidity and flavors of lime peel, ginger and candied lemon. – Wine Enthusiast



2024 GUNDLACH BUNDSCHU CHARDONNAY – SRP \$32

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



2023 GUNBUN PINOT NOIR – SRP \$24.99

- Classic, juicy, balanced, “Goldilocks” Pinot Noir
- “Aromas of rose petal, cranberry and cedar waft from the glass on the nose of this Pinot, while the palate brings to mind freshly baked cherry clafoutis and spiced plums. The finish revels in spice and the grip of plush tannin, balanced by a wave of raspberry lime acidity.” — Wine Enthusiast (2022 vintage)
- Pairs well with pork or most cheeses

100+ 90 POINT WINES



2023 GUNBUN CABERNET SAUVIGNON – SRP \$29.99

- Bold yet approachable. Notes of black licorice, raspberry chocolate tootsie roll and earthy undertones
- “This charming and fruit forward Cabernet delivers aromas of blackberry, juicy red plum, cocoa and caramel on the nose. The palate brings plush tannin balanced by raspberry acidity and fresh black fruit flavors. Pair this burgers or hanger steak.” — Wine Enthusiast (2022 vintage)
- Pairs well with pasta bolognese or a hearty main dish like a burger



2023 GUNDLACH BUNDSCHU MOUNTAIN CUVÉE – SRP \$21.99

- Bordeaux-obsessed blend
- “This deep and earthy blend hits on the nose with aromas of spiced cherry compote, dark cocoa powder, coffee and flowers, while the palate brings massive tannin structure and flavors of black plum, coffee, mint and cinnamon. Great value is an understatement here for a wine with this aging potential. – Wine Enthusiast Cellar Selection (2022 Vintage)
- Pairs well with a roasted chicken or a grilled steak with hearty veggies.



2022 GUNDLACH BUNDSCHU MERLOT – SRP \$44.99

- Grown on our cool-climate Rhinefarm estate vineyards
- Aromas of dried sage, oregano, and violet lead into vibrant flavors of rhubarb and red currant on the palate.
- Silky tannins and a luxurious finish make this Merlot approachable now, with the structure to age beautifully for 8+ years.
- Pairs well with rosemary grilled lamb, grilled burgers with aged cheddar and caramelized onion or wild mushroom risotto.



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.

CONTACT INFO

