



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2007 SONOMA VALLEY CHARDONNAY

Fresh and vibrant with a wonderful balance between fruit and oak, our 2007 Chardonnay delivers a focused core of fresh green apple and mandarin orange flavors with rich accents of nutmeg and cinnamon. A kiss of oak adds to the overall complexity yet doesn't diminish from the fruit forward characteristics that shine so brightly in this Sonoma Valley Chardonnay.

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VINEYARDS

Varietal mix: 100% Chardonnay

Appellation: Sonoma Valley

Clones: Clone 4

Yield: 4 tons per acre

Vine Age: Average 15 years

HARVEST

Date: August 30 thru September 25 Harvest Brix: 24.0°

WINEMAKING

Heat during veraison and at the beginning of August ripened early-blooming blocks of Chardonnay quickly. A cooling trend later extended the harvest. 0% of the cuvee was barrel fermented with the balance fermented in stainless steel at cool temperatures to give added complexity and a rich mouth feel along with crisp, fresh fruit character. Partial malolactic and aging on the yeast lees along with restrained use of new French and Hungarian oak cooperage gave added layers of flavors. The barrel fermented portion was aged for 7 months in small oak barrels; the tank fermented portion remained in stainless steel. The wine was bottled in May 2008.

FOOD PAIRING

Orzo salad spiced with kalamata olives and prosciutto

WINEMAKER'S COMMENTS

"There's a phrase you'll hear sometimes in sales: 'This baby over-delivers all day long!' The 2007 Kunde Family Estate Chardonnay is a wine that fulfills that statement. Using our own outstanding estate fruit, we've used high-end winemaking techniques on a wine sold at a reasonable and fair price to give you loads of flavor and complexity. The aromas are filled with fuji apples, bread dough, and a touch of oak. The flavors follow up with crisp mandarin oranges and sprinkling of cinnamon and nutmeg. This wine was made for something as down home as chicken and dumplings or as upscale as lobster bisque."

Jim Bell

TIM BELL, WINEMAKER

RELEASE DATE May 2009

ALC 13.8%

PH 3.53

RESIDUAL SUGAR 0.26

TOTAL ACID . . . 0.64

