

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2022 MAGNOLIA LANE SAUVIGNON BLANC, SONOMA COUNTY

The name Magnolia Lane pays tribute to the lane of magnificent century-old Magnolia trees that border the entrance to the Kunde Estate. Crispily-styled, this refreshing wine is chock full of bright citrus aromas and finishes with lively notes of lemon on the palate.

Bright Meyer lemon and lychee abound in the nose and finishes with lemon cream and lemongrass on the finish.

VINEYARDS

APPELLATION: Sonoma County

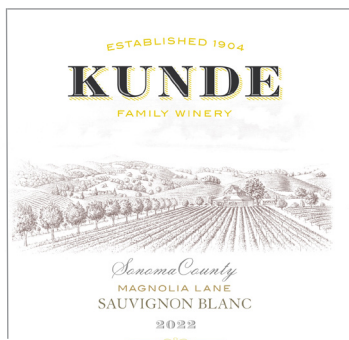
CLONAL SELECTION: Clone 1

VINE AGE: 15 to 35 years

HARVEST

DATE: August 22 - September 3, 2022

HARVEST BRIX: 23.2°



WINEMAKING

The 2022 vintage, while short on volume, produced outstanding fruit that resulted in concentrated flavors with excellent fruit quality. It was a nice growing season and we managed to pick all our Sauvignon Blanc before any significant heat waves hit. Drought conditions made for an early but pleasant harvest. We chose to craft 100% of the blend in stainless steel, which we fermented at 54° in order to lengthen the fermentation time and protect the wonderful aromatic esters. The wine was bottled in January 2023.

FOOD PAIRING

Creamy Lemon Risotto with Shrimp and Peas

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery. Bright with crisp acid, beautiful citrus notes, and a lovely flavor that lingers just a bit; I recommend drinking this with a little chill on it. Our Sauvignon Blanc has the flavor and palate impact to show nicely with a picnic or summer meal out on the patio."

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2023	13.8%	3.38	Dry	0.58