



Kunde Estate Aging Caves



Tim Bell, Winemaker

The Winemaking Team

Lead by winemaker Tim Bell, our intense and artistic winemaking process begins in the vineyards. Dry farming, drip irrigation, cover crops, hi-tech weather stations and leaf pulling are just some of the sustainable practices we use to individually manage each vineyard block to produce the finest fruit. Nature is the dominant force on the estate, where volcanic and gravelly soils, combined with warm days and fog-cooled nights imprint the land's unique terroir on the grapes. In the fall, selective hand harvesting in small batches brings consistently mature, full-flavored grapes into the winery. In crafting Kunde Estate wines, classic wine-making techniques are utilized, such as cultured and native yeasts, malolactic fermentation, aging sur lies, and barrel aging to achieve overall balance between fruit and intensity with a goal of creating stylish and complex wines. The reward for combining old-world care and modern winemaking is a long list of medals and critical acclaim.

The Winery

A reproduction of the original Kinneybrook Ranch cattle barn that stood on the site for more than 100 years, our 17,000 square foot Kunde Estate Winery is a symbol of respect for our past as well as the foundation for our future. Built in 1990 in collaboration with the Sonoma County Historical Society, the winery bares the estate's original Bonded Winery Number 202. The winery is home to our state-of-the-art winemaking facilities, from stainless-steel crusher-stemmers and fermenting tanks, to the finest French, European and American oak barrels.

The Aging Caves

In 1989, our family undertook an enormous commitment to ensure the quality of our estate wines—the development of extensive aging caves deep in the hillside behind the winery. More than 32,000 square feet of tunnels with a storage capacity for up to 6,000 barrels run through the five million year old volcanic lava flows that are the bedrock of our vineyards. These geologic formations are ideal for aging wines, with year-round temperatures a constant 60 degrees Fahrenheit and the humidity 90-95%. At the furthest reaches of the aging caves, a VIP dining room lies 175 feet below the surface of our Kinneybrook Syrah vineyards.



WINERY & VINEYARDS