

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2019 SONOMA COUNTY CABERNET SAUVIGNON

A food friendly Cabernet with delightful aromas of clove, lilac and vanilla and rich palate notes of black cherry, baking spices and raspberry preserves.

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTION: Cabernet Sauvignon 6, 8, 15, 337
VINE AGE: 7 to 31 years old

HARVEST

DATE: September 19 - November 3, 2019
HARVEST BRIX: 25°

WINEMAKING

2019 was an outstanding growing season for Bordeaux varieties due to the warm and even ripening period. This wine expresses the terroir of the vineyard due to the length of hang time the weather allowed. Small lot Cabernet Sauvignon fermentations were pumped over twice daily during primary fermentation and allowed to macerate on the grape skins which softened the tannins. The wine was aged for 20 months in French and European oak (35% new) and bottled in July 2021.

FOOD PAIRING

Grilled New York Steaks with a wedge of blue cheese

WINEMAKER'S COMMENTS

'This Cabernet is intended to pair with a broad range of a chef's offerings. When I drink a Cabernet Sauvignon, I want to know it has the structure to tell me it is a varietal wine, but please don't steal the subtleties of my food. Fruit forward with a structure to fill the palate, I am pleased to offer you an approachable Cabernet Sauvignon for your enjoyment.

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2022	14.5%	3.79	Dry	0.62