

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2021 ZINFANDEL, SONOMA VALLEY

Our estate grown Zinfandel is a charmer with its aromas of cherry pie and vanilla. Ripe flavors of blackberry and fig with cinnamon and nutmeg spice are given added weight by a zesty white pepper note. Juicy and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

This one's a charmer with its aromas of cherry pie, vanilla and baking spices

VINEYARDS

APPELLATION: Sonoma Valley
VINE AGE: 11-140 years old
20% of the blend is from 140 year old Zinfandel vines

HARVEST

DATE: September 9 - October 16, 2021
HARVEST BRIX: 25.8°

WINEMAKING

There is no rush to turn a tank when it comes to Zinfandel. For 3-5 days, the grapes are allowed to cold soak, releasing the color and the building blocks that form the backbone of the wine. Fermentation begins with the native yeasts that come in from the fields. With vintages like this with ample sugar accumulation, additional yeast was added to the native yeasts to ensure that the wine fermented to dryness. Pressing decisions are made on texture, not sugar—we want all the texture the grapes have to offer. The wine was aged for 14 months in 35% French oak (28% new) and 65% American oak and bottled March 2023.

FOOD PAIRING

Thai Beef Salad

WINEMAKER'S COMMENTS

"Zinfandels grown on the hillsides of the Sonoma Valley produce personality packed wines. The temperate climate and length of growing days offers enough heat to build fresh fruit flavors without being over ripe but still develop hints of pepper spice. I feel the hills of the Kunde Estate allow that perfect blend of maturity that still expresses complexity. This vintage offers a great deal of fruit forward opulence from a wine without any residual sugar."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2023	14.7%	3.59	Dry	0.56