

ESTABLISHED 1904  
**KUNDE**  
FAMILY WINERY

## 2015 SONOMA COUNTY CABERNET SAUVIGNON

*A food friendly Cabernet that offers rich aromas of black cherry, cola and currant with components of blackberries, vanilla and caramel on the palate.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTIONS: Cabernet Sauvignon: 6, 8, 15, 337  
VINE AGE: 5 to 26 years  
YIELD: 3.1 tons per acre

### HARVEST

DATE: September 26 thru October 15, 2015      HARVEST BRIX: 26.3°

### AROMA AND FLAVOR PROFILE

Beautiful flavors of ripe blackberries, vanilla and caramel with well-structured tannins that bring complexity and length to the finish.

### WINEMAKING

Small lot Cabernet Sauvignon fermentations were pumped over twice daily during the primary fermentation and allowed to macerate on the skins to achieve the desired tannin structure. This wine is intended to be food friendly, so additional aerations post fermentation helped to soften out the tannins even further and develop the complex layering of rich fruit character.

### FOOD PAIRING

Grilled New York steaks with blue cheese butter

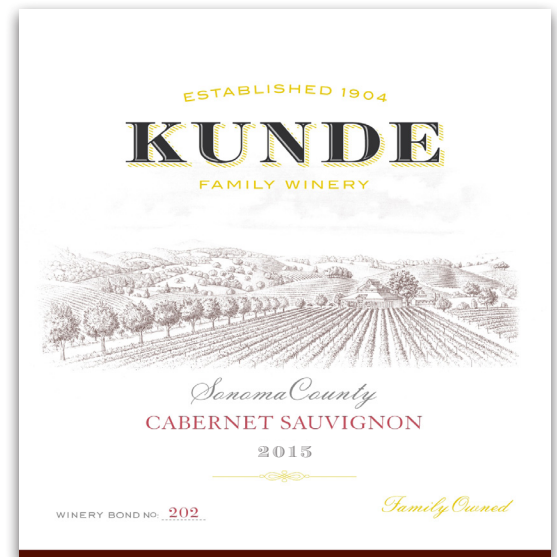
### WINEMAKER'S COMMENTS

"This Cabernet is intended to pair with a broad range of cuisines. 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, it's a joy to savor this beauty with a grilled steak or prime rib. Approachable yet complex, this Cabernet Sauvignon will not disappoint."



*Zachary Long*

Zachary Long, Winemaker



RELEASE DATE.....	Spring 2018
ALC.....	14.2%
PH.....	3.72
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.60