

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2016 SONOMA COUNTY CABERNET SAUVIGNON

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

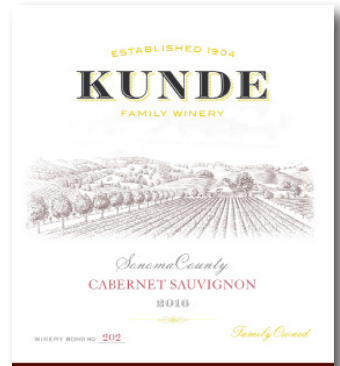
A food friendly Cabernet with delightful aromas of black cherry, cola and currant and rich palate notes of blackberry, vanilla and caramel.

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTION: Cabernet Sauvignon: 6, 8, 15, 337
VINE AGE: 4 to 28 years old

HARVEST

DATE: September 23- November 3, 2016
HARVEST BRIX: 26.1°



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 tannin structures even further. The wine was aged for 22 months in French and European oak (32% new) and bottled in August 2018.

FOOD PAIRING

Grilled New York Steaks with a dollop of 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."

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2020	14.2%	3.83	Dry	0.64