

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2016 MERLOT, SONOMA VALLEY

Our rich and velvety textured 2016 Merlot delivers strawberry, black tea and star anise aromas. A complex core of black cherry melds wonderfully through the wine's silky texture and rich tannins.

The velvety mouthfeel and structured body of our Merlot makes it a very food friendly, easy sipping wine

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
VINE AGE: 8-41 years old

HARVEST

DATE: September 24, 2016-October 13, 2016
HARVEST BRIX: 26.5°

WINEMAKING

2016 reflected a great traditional Bordeaux growing season. Lower temperatures with a longer hang time helped develop ripe flavors, a full body and a rich mouthfeel in the finished wine. For this Merlot, the grapes were left to cold soak for six days and were fermented with their native yeasts. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 16 months in French and American oak barrels (28% new) and bottled in April 2018. 2,200 cases produced.

FOOD PAIRING

Smoky Pulled Pork Tacos with Cabbage Slaw

WINEMAKER'S COMMENTS

"The rich volcanic soils of the Kunde Estate create a powerful Merlot. Perhaps it's the iron content in the earth that causes the wine to show just a bit more power than is common in the market, but we like a big Merlot! For your next red meat pairing, try substituting this Merlot with your Cabernet drinkers and watch them go back for seconds. It's seductively rich and smooth and lingers deliciously on the palate."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2019	14.2%	3.64	Dry	0.67