

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2016 RESERVE CABERNET SAUVIGNON, SONOMA VALLEY

Plum, cocoa and tobacco leaf

Deliciously complex and velvety textured, our 2016 Reserve selection is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. The wine shows an intriguing display of aromas and flavors, from plum and currants on the nose to red plum, cocoa and tobacco on the palate. This elegant Cabernet will only gain in complexity and depth as it ages in bottle.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Clones 15, 337, Mount Eden selection, and 169; Petit Verdot Haut-Brion selection
VINE AGE: 10-23 years
YIELD: 2.8 tons per acre

HARVEST

DATE: September 29 - October 23, 2016 **HARVEST BRIX:** 26.°

WINEMAKING

The vines are grown on the mountaintops of the Kunde Estate, where the temperature swing is often 40 degrees from day to evening. This temperature change helps build great flavor intensity and optimizes hang time. Picking at first light allows the grapes to arrive at the winery chilled. Beginning with the crushing of the cold berries, we lengthened the cold soak time for five days in tank, prior to letting the native yeasts take off. To preserve the rich fruit flavors, pumpovers were conducted twice daily. Each of the lots were aged in separate barrels until coming together for four months before bottling. There was a total barrel aging time of 26 months in 51% new French oak, followed by bottling in January 2019.

WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this opulent Cabernet. Not only do these vineyards at 1,400 ft. elevation have one of the best views of the Sonoma Valley, but the mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir. These vineyards are ideal for producing true varietal expression, and blending in a touch of Petit Verdot rounds out the structure of this full bodied wine."

Zachary Long

Zachary Long, Winemaker

RELEASE DATE	Spring 2019
ALC	14.7%
PH	3.59
RESIDUAL SUGAR	Dry
TOTAL ACID	0.65

