

ESTABLISHED 1904

# KUNDE

FAMILY WINERY



## 2016 SONOMA VALLEY ZINFANDEL

Our estate grown Zinfandel invites you in with its aromas of black currants, blackberry, gingersnap, and violets. Expressive flavors of blackberry, plum, and a touch of cinnamon are a joy on the palate. Approachable and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

*Full mouth flavors of blackberry, plum, and a touch of cinnamon*

### VINEYARDS

**APPELLATION:** Sonoma Valley, Kunde Estate  
**CLONAL SELECTIONS:** Shaw and Picchetti Selections  
**VINE AGE:** 8 to 135 years  
**YIELD:** 3.8 tons per acre

### HARVEST

**DATE:** September 9 thru October 12, 2016      **HARVEST BRIX:** 26.8°

### WINEMAKING

2016 was a relatively cool year, where the monthly temperatures were lower than usual. Upon harvest, the grapes are allowed to cold soak for 3-5 days, releasing deep color pigment along with the building blocks that form the depth and backbone of the wine. Fermentation was conducted using native yeasts to ferment the juice until dry. Two pumpovers were conducted daily, followed by pressing. The wine was aged for 16 months (25% new) in 35% French and 65% American oak barrels and bottled in April 2018.

### FOOD PAIRING

Smoky Black Bean Chili (*recipe found at Kunde.com*)

### WINEMAKER'S COMMENTS

“Zinfandel grown on the hillsides of the Sonoma Valley produces personality packed wines. The temperature and length of growing days offer enough heat to build fresh fruit flavors without being over ripe but still develops hints of pepper spice like you would find in a cooler climate. I feel the hills of the Kunde Estate allow that perfect blend of maturity that still expresses complexity. Make sure you stock up on this one. It will go fast!”

Zachary Long, Winemaker

RELEASE DATE	September 2018
ALC	14.7%
PH	3.54
RESIDUAL SUGAR	Dry
TOTAL ACID	0.68