

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2017 ZINFANDEL, SONOMA VALLEY

Our estate grown Zinfandel invites you in with its aromas of black currants, blackberry, gingersnap, and violets. Expressive flavors of blackberry, plum, raspberry and white pepper combine on the palate. Juicy and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

Full mouth flavors of blackberry, plum, raspberry and white pepper

VINEYARDS

APPELLATION: Sonoma Valley
VINE AGE: 9-138 years old
21% of blend is from 135 year old Zinfandel vines

HARVEST

DATE: September 6 thru October 2, 2017
HARVEST BRIX: 27.2°

WINEMAKING

There is no rush to turn a tank when it comes to Zinfandel. For 3-5 days, the grapes were allowed to cold soak, releasing their color and the building blocks that form the backbone of the wine. Fermentation begins with the yeast that comes in with the grapes and lives in the cellar, with the juice receiving two pumpovers daily. With vintages like this with ample sugar accumulation, yeast will be added to the native yeast to ensure that the wine will ferment to dryness. Pressing decisions are made on texture, not sugar—we want all the texture the grapes have to offer. The wine was aged for 16 months in French and American oak (21% new) and bottled June 2019.

FOOD PAIRING

Hanger Steak Enchiladas



WINEMAKER'S COMMENTS

“Zinfandel grown on the hillsides of the Sonoma Valley produces personality packed wines. The temperate climate and length of growing days offers enough heat to build fresh fruit flavors without being over ripe but still develops hints of pepper spice. 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

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
August 2019	14.7%	3.65	Dry	0.64