

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2017 RESERVE CENTURY VINES ZINFANDEL, SONOMA VALLEY

Planted in 1882, this historic 137-year-old vineyard speaks to the heritage of the Kunde family not just in the Sonoma Valley, but the state of California. The wine is crafted from dry farmed, head trained vines that create beautiful fruit with aromas of black cherry, raspberry and baking spice. On the palate, the wine is lush and concentrated showcasing rich flavors of cherry, vanilla and a hint of nutmeg.

Cherry, vanilla and nutmeg

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTION: Shaw Clone
VINE AGE: 137 years

HARVEST

DATE: September 8 - September 11, 2017
HARVEST BRIX: 26.0°

WINEMAKING

In 2017, extra rainfall, warm days and cool breezes gave these old timers ample opportunity to show their strength. There were five separate picks of the old vines, which were then fermented and aged separately. Winemaking began with a three day cold soak. Keeping temperatures in the low 80°s during fermentation kept the fruit flavor on the palate and helped extract additional texture from the skins and seeds. The press decision is a textural choice and the mixed use of French (30% new) and American oak cooperage adds to the complexity and flavor. The wine was aged for 17 months in barrel and bottled in May 2019.

WINEMAKER'S COMMENTS

Working with vines as old as these is always such a treat—the grapes must be handled with the utmost delicacy! There are so few vines which have the pedigree and steadfastness capable to still be producing such a beautiful product as our Century Vines Zinfandel. I smile when I imagine what it must have been like to plant these vines, never guessing that today we would still be enjoying those decisions made so long ago. Savor this Sonoma Valley gem!



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2019	14.8%	3.63	Dry	0.65