

ESTABLISHED 1904
KUNDE
FAMILY WINERY

2017 SONOMA COUNTY CHARDONNAY

Aromas of marzipan, lemon and a touch of caramel fill the nose. Flavors of white peach and vanilla are heightened by crisp tropical notes.

VINEYARDS

APELLATION: Sonoma County
CLONAL SELECTIONS: Wente and Wildwood
VINE AGE: 8 to 26 years
YIELD: 5.1 tons per acre

HARVEST

DATE: September 2 thru September 26, 2017 **HARVEST BRIX:** 24.9°

AROMA AND FLAVOR PROFILE

Refreshing aromas of lemon and marzipan with notes of caramel that follow through to the palate with added notes of lemon and white peach. A short time in French oak accentuates a soft caramel and nut component.

WINEMAKING

With a long warm growing season, 2017 is a vintage that will show exceptional wines of all varieties. The season allowed for an even and steady flavor accumulation resulting in tropical as well as vanilla notes in the finished wine. Canopy management was very important in order to reduce direct sunlight on the clusters with the goal of maintaining the natural acid in the grapes. Whole-cluster pressing and cold settling of the juice was followed by barrel fermentation (80% of the blend) and cool temperature fermentation in stainless steel tanks. The barrel fermented wines were aged on the yeast lees, stirring bi-weekly, followed by a complete malolactic fermentation. Following barrel aging for 11 months, our Chardonnay was bottled in August 2018.

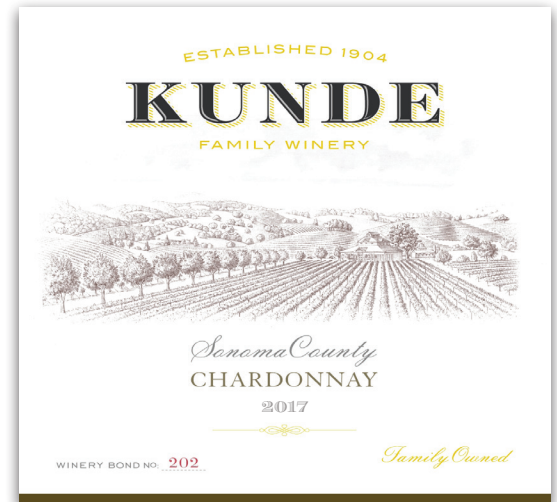
FOOD PAIRING

Linguini with Fresh Baby Clams in a Chardonnay Infused White Sauce

WINEMAKER'S COMMENTS

“Sourcing vineyards from the hillsides of the Kunde Estate offers us complex flavors that represent the diversity of this property. This wine is delightful paired with a broad range of cuisines. Maintaining a touch of malic acid keeps the wine fresh and bright, also keeping your flavor receptors ready to enjoy the next bite. Look for this wine on your next night out on the town or favorite sidewalk café!”

Zachary Long
Zachary Long, Winemaker



RELEASE DATE.....	Fall 2018
ALC.....	13.8%
PH.....	3.53
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.58

