

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 CHARDONNAY, SONOMA VALLEY

Aromas of pear and orange blossom lead to a palate of caramel apple, vanilla and toasted butterscotch that glides across the palate. This medium-bodied estate grown wine is well-structured with a lilted creaminess supported with fresh acidity.

Pear and orange blossom aromas supported by caramel apple, vanilla and toasted butterscotch.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTION: Wente, 17, 18, 23
VINE AGE: 8-35 years

HARVEST

DATE: September 11 - October 5, 2018
HARVEST BRIX: 24.5°

WINEMAKING

Sonoma Valley offers an ideal climate for growing first class Chardonnay with its warm days and cool, breezy evenings. Whole-cluster pressing and cold-settling of the juice was followed by barrel fermentation and cool-temperature fermentation in stainless steel tanks. The barrel-fermented wines were aged on the yeast lees with stirring once a week, followed by malolactic fermentation. The tank fermented wines did not go through malolactic fermentation. 70% of the wine was aged for nine months in French oak barrels (20% new oak), and 30% aged in stainless steel. The finished wine was bottled in September 2019.

FOOD PAIRING

Halibut with fennel, olives and cherry tomatoes

WINEMAKER'S COMMENTS

"Chardonnay is the queen of white wines and this lady fits that description to a tee. Across the incredibly diverse Kunde Estate, combined with a collection of clonal selections, complexity and focus come together in an easy sipping white wine. For those who like their Chardonnay to be crisp, a beautiful dose of acid and the richness of barrel fermentation creates a very lightly oaked, tasty experience."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2019	13.8%	3.49	Dry	0.58