

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 MERLOT, SONOMA VALLEY

Our silky and velvety textured 2018 Merlot delivers strawberry, black tea and star anise aromas with a complex core of dark cherry and caramel flavors.

The velvety mouthfeel and structured body of our Merlot makes it a very food friendly, easy sipping wine

VINEYARDS

APPELLATION: Sonoma Valley

VINE AGE: 9-42 years old

HARVEST

DATE: October 8 thru November 9, 2018

HARVEST BRIX: 24.6°

WINEMAKING

2018 proved to be an outstanding growing season for Bordeaux varietals due to the warm and even ripening period. This Merlot expresses the terroir of the vineyard due to the increased hang time, showing more red fruit than blue fruit due to the warm but not hot temperatures. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 16 months in French and American oak barrels (24% new) and bottled in June 2020.

FOOD PAIRING

Penne & White Bean Soup with Italian Sausage and Spinach

WINEMAKER'S COMMENTS

"Our Merlot vineyards grow primarily on the west portion of the Kunde Estate. The cool mornings are draped with coastal fog, creating an ideal blanket to keep Merlot at its favorite temperature. For those individuals who tend to like a mature Cabernet Sauvignon but are not afraid to still have some nice fruit flavor on the palate, look no further."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Fall 2020	14.2%	3.68	Dry	0.61