

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2019 SONOMA COUNTY CHARDONNAY

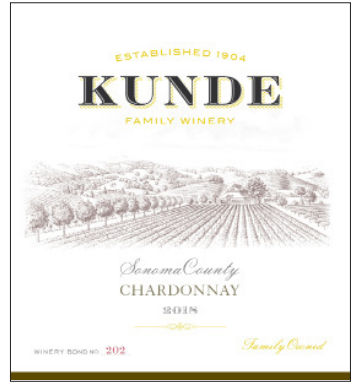
*Beautiful floral aromatics with peach and bright lemon accents. Granny Smith Apple notes are highlighted on the palate with a crisp citrus zest.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTION: Clone 1  
VINE AGE: 10-28 years old

### HARVEST

DATE: September 9 - September 25, 2019  
HARVEST BRIX: 24.6°



### AROMA AND FLAVOR PROFILE

Refreshing floral aromas with white peach and lemon notes. A caramel richness follows through on the palate with Granny Smith Apples, Meyer Lemon and orange zest. Aging a short time in French oak accentuates a soft nut component.

### WINEMAKING

When growing Chardonnay, canopy management is 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 their yeast lees, stirred bi-weekly, followed by a complete malolactic fermentation. The wine was aged in barrel for 10 months which enhances the soft nut complexity..

### 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 while keeping your flavor receptors ready to enjoy every sip. Look for this wine on your next night out on the town or favorite sidewalk café!”

*Zachary Long*

RELEASE DATE:  
Summer 2020

ALC:  
13.9%

PH:  
3.58

RS:  
Dry

TOTAL ACID:  
0.60