

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2018 RESERVE CENTURY VINES ZINFANDEL

Planted in 1882, this historic 138-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 red devil's food cake with a hint of nutmeg.

*Crafted from vines planted in 1882*

### VINEYARDS

APPELLATION: Sonoma Valley  
VARIETAL BLEND: 99% Zinfandel, 1% Petite Sirah  
VINE AGE: 138 years

### HARVEST

DATE: October 5 to October 13, 2018  
HARVEST BRIX: 26.0°

### WINEMAKING

In 2018, 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 April 2020.

### FOOD PAIRING

Korean Short Ribs with Slaw and Rice

### 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!

*Zachary Long*

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Fall 2020	14.8%	3.58	Dry	0.64

