

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 CABERNET SAUVIGNON, SONOMA VALLEY

Boldly flavored with a deep core of complex fruit, our Sonoma Valley Cabernet offers an enveloping core of blackberry, cassis and baking spice aromas. Waves of robust tannins play across the palate with black cherry, raspberry and spice flavors that linger on the wine's well-structured finish.

Black cherry, raspberry and spice

VINEYARDS

APPELLATION: Sonoma Valley
VINE AGE: 9-27 years old

HARVEST

DATE: October 19 thru November 14, 2018
HARVEST BRIX: 25.9°

WINEMAKING

2018 was an outstanding growing season for Bordeaux varietals. This wine expresses the terroir of the vineyard due to the length of hang time the fall weather allowed. Extended cold soaks lasting 5-7 days provided natural color and flavor extraction from the grapes and gave the native yeast populations time to increase. Pumpovers were conducted twice per day once the native yeasts began fermentation, with massive aeration early and less duration later on. Once the fermentation slowed, the skins were allowed to rest on the wine, keeping overall contact from 30-50 days. The wine was aged for 20 months in French oak (29% new) and bottled June 2017.

FOOD PAIRING

Grilled Skirt Steak Fajitas

WINEMAKER'S COMMENTS

"The red loam soils on the hills of the Kunde Estate provide a great foundation for growing stellar Cabernet. When we harvest in late October, we know that we maximize the hang time the fruit is given to express the terroir of the Sonoma Valley. This Estate Cabernet Sauvignon may be considered our house wine, but if this tastes like a house wine, I'd stay home at any time! Best enjoyed with family around your favorite summer BBQ grills; burgers to spare ribs - this one is versatile."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2020	14.5%	3.70	Dry	0.62