

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 ZINFANDEL, SONOMA VALLEY

Our estate grown Zinfandel is a charmer with its aromas of blueberries, violets and raspberry preserves and ripe flavors of blackberry and plum with a spicy white pepper note. Juicy and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

This one's a charmer with its rich spicy finish

VINEYARDS

APPELLATION: Sonoma Valley
VINE AGE: 10-139 years old
22% of the blend is from 139 year old Zinfandel vines

HARVEST

DATE: September 9 - October 16, 2018
HARVEST BRIX: 25.8°

WINEMAKING

There is no rush to turn a tank when it comes to Zinfandel. For 3-5 days, the grapes are allowed to cold soak, releasing the color and the building blocks that form the backbone of the wine. Fermentation begins with the native yeast that comes in from the fields. With vintages like this with ample sugar accumulation, additional yeast will be added to the native yeasts to ensure that the wine will ferment to dryness. Pressing decisions are made on texture, not sugar—we want all the texture the grapes have to offer. The wine was aged for 16 months in 35% French oak (25% new) and 65% American oak and bottled April 2020.

FOOD PAIRING

Bacon, Lettuce and Tomato Sandwich with Smoky Aioli

WINEMAKER'S COMMENTS

"Zinfandel grown on the hillsides of the Sonoma Valley produces personality packed wines. The temperate climate and length of growing days offers enough heat to build fresh fruit flavors without being over ripe but still develops hints of pepper spice. I feel the hills of the Kunde Estate allow that perfect blend of maturity that still expresses complexity. This vintage offers a great deal of fruit forward opulence from a wine without any residual sugar."

Zachary Long

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Fall 2021	14.7%	3.62	Dry	0.63

