

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 RESERVE CHARDONNAY, SONOMA VALLEY

This is a graceful and polished full-bodied Chardonnay with vibrant acidity that frames elegant layers of lime, apple, vanilla cream and cinnamon. Notes of lemon blossoms and jasmine tantalize the nose.

Elegance in a glass! Fresh citrus with a beautiful layering of oak.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Wente and Clones 548, 15, 18, 23, 809
VINE AGE: 9-25 Years

HARVEST

DATE: September 11-28, 2018
HARVEST BRIX: 25.4°

WINEMAKING

The Sonoma Valley offers an ideal climate for growing Chardonnay with its warm days and cool, breezy evenings. The 2018 vintage saw a long and slow harvest which allowed for the development of beautiful flavors in the fruit. Our Reserve Chardonnay is 100% barrel fermented with native yeasts with the goal of expressing the true terroir of the estate. Sur-lie aging and stirring weekly, the wine was allowed to complete malolactic fermentation, ensuring a beautiful mouthfeel. The wine spent 11 months in French oak, 30% new cooperage. 2,700 cases produced.

FOOD PAIRING

Seared Scallops with Forbidden Rice and Buerre Blanc

WINEMAKER'S COMMENTS

"The Reserve Chardonnay from Kunde is so much fun to make - it comes together much like a treasure hunt! Individual barrels are sought out for maximum expression of the components of a complete wine. We look for barrels that show high mouthfeel, bright acid, expressive oak and are fruit forward in design. Let's just say that this wine offers a bit of opulence for those *reserve* moments in life!"

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2020	14.2%	3.52	Dry	0.59