

ESTABLISHED 1904
KUNDE
FAMILY WINERY

2018 SONOMA COUNTY MAGNOLIA LANE SAUVIGNON BLANC

Fragrant and floral with a detailed nose of lime zest and lychee

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTIONS: Clone 1
VINE AGE: 10-32 years
YIELD: 5.4 tons per acre

HARVEST

DATE: September 7 thru September 26, 2018 **HARVEST BRIX:** 23°

AROMA AND FLAVOR PROFILE

Aromas of lime zest and lychee, with flavors of key lime pie, zesty lemon bar and lemongrass. The wine is crisp and refreshing on the palate with a lovely citrus note on the finish that will leave you asking for another glass.

WINEMAKING

The 2018 vintage brought us a long and slow harvest with an abundance of fruit. The even temperatures through the growing season, along with a lengthened hang time at harvest, helped to develop excellent flavors and crisp acidity. We fermented 100% of the fruit in stainless steel to elevate the bright fruit components. Cool and slow fermentations were conducted to take advantage of the bright refreshing nature of the wine.

FOOD PAIRING

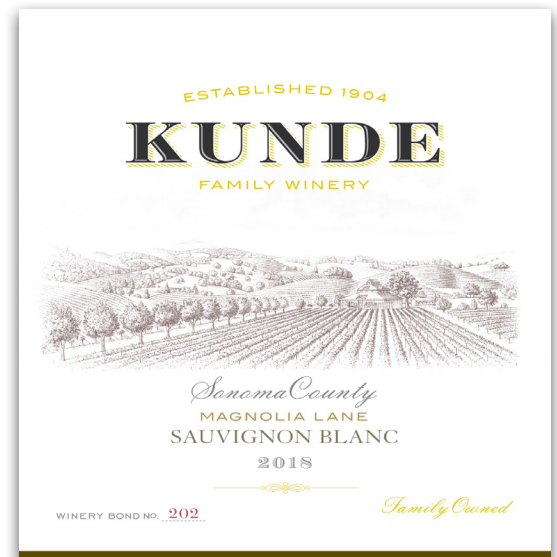
Grilled prawns served with a cilantro and citrus infused sauce

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery. Bright crisp acid and beautiful citrus notes keep the flavors fresh. I recommend drinking this with a little chill on it and pairing with seafood, light cheeses or lightly seasoned pasta. An excellent wine for your next patio gathering!"



Zachary Long, Winemaker



RELEASE DATE.....	Spring 2019
ALC.....	13.8%
pH.....	3.23
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.64

