

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2019 CHARDONNAY, SONOMA VALLEY

A vibrant and crisply styled Chardonnay with delightful aromatics of pears and orange blossom. The savory mid-palate leads to flavors of lemon custard and toasted butterscotch. Fresh acidity lingers into the complex finish with soft touches of cream.

Pear and orange blossom aromas supported by caramel apple, lemon custard and toasted butterscotch flavors

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTION: Chardonnay 4, 5, 15, 17, 18, 23, 69, 76, 548,
Wente and Wildwood
VINE AGE: 8-28 years

HARVEST

DATE: September 9 - October 7, 2019
HARVEST BRIX: 24.4°

WINEMAKING

Sonoma Valley offers an ideal climate for growing first class Chardonnay with its warm days and cool, breezy evenings. Whole-cluster pressing and cold-settling of the juice was followed by barrel fermentation and cool temperature fermentation in stainless steel tanks. The barrel fermented wines were aged on the yeast lees with stirring once a week, followed by malolactic fermentation. The tank fermented wines did not go through malolactic fermentation. 70% of the wine was aged for nine months in French oak barrels (48% new oak), and 30% in stainless steel. The finished wine was bottled in June 2020.

FOOD PAIRING

Halibut with fennel, olives and cherry tomatoes

WINEMAKER'S COMMENTS

"Chardonnay is the queen of white wines and this lady fits that description to a tee. Fruit was harvested from across the incredibly diverse Kunde Estate from an array of colonial selections. Complexity and focus come together in an easy sipping white wine. For those who like their Chardonnay to be crisp, a beautiful dose of acid and the richness of barrel fermentation creates a very lightly oaked, tasty experience."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Fall 2020	13.8%	3.50	Dry	0.56