

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2019 MAGNOLIA LANE SAUVIGNON BLANC, SONOMA VALLEY

The name Magnolia Lane pays tribute to the lane of magnificent century-old Magnolia trees that border the entrance to the Kunde Estate. Crispily-styled, this refreshing wine is chock full of bright citrus aromas and finishes with lively notes of lemon and lime on the palate.

Refreshing and flavorful with aromas of lime zest, orange sherbet and pear, finishing with notes of lemon grass and key lime pie.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate

CLONAL SELECTION: Clones 1, 16, 21, 27

VINE AGE: 11 to 33 years

HARVEST

DATE: September 9-12, 2019

HARVEST BRIX: 22.5°

WINEMAKING

The 2019 harvest was a long and slow one, which ultimately gave us beautiful, mature fruit with excellent flavor development. We chose to craft 100% of the Sauvignon Blanc in stainless steel, which we fermented at 54° in order to lengthen the fermentation time and protect the wonderful aromatic esters. The wine completed its fermentation and aging in stainless steel and was bottled in January 2020.

FOOD PAIRING

Fresh Pacific Oysters on the half shell

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery and a go-to wine for its employees. Bright and crisp acid, beautiful citrus notes, and a pleasant flavor that lingers just a bit; I recommend drinking this with a little chill on it. Our Sauvignon Blanc is best accompanied by a plate of fresh oysters or a light cheese platter for a patio gathering."



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2020	13.8%	3.36	Dry	0.58