

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2019 MAGNOLIA LANE SAUVIGNON BLANC, SONOMA COUNTY

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 County

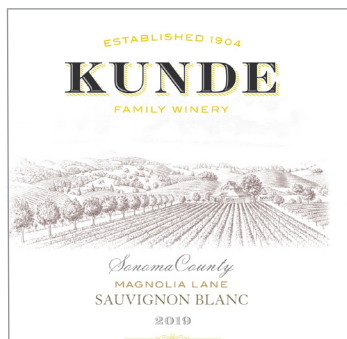
CLONAL SELECTION: Clones 1

VINE AGE: 11 to 32 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."

*Zachary Long*

RELEASE DATE:  
Spring 2020

ALC:  
13.8%

PH:  
3.36

RS:  
Dry

TOTAL ACID:  
0.58