

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2020 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. Crisply-detailed, this refreshing wine is chock full of bright citrus aromas and finishes with lively notes of orange marmalade.

Refreshing and crisp with terrific purity at its core

VINEYARDS

APPELLATION: Sonoma Valley
CLONAL SELECTION: Clones 1, 16, 21, 27
VINE AGE: 12 to 34 years

HARVEST

DATE: August 27 to September 21, 2020
HARVEST BRIX: 23.3°

WINEMAKING

The 2020 harvest was a fantastic growing season, offering warm temperatures during the day and cool summer nights. The temperature waves intensified flavors, burning off any green notes to make for nice ripe flavors. 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 February 2021.

FOOD PAIRING

Creamy lemon risotto cakes with fresh shrimp and peas

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 refreshing 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:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2021	13.8%	3.2	Dry	0.64