

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2021 MERLOT, SONOMA VALLEY

Silky, velvety and richly textured, the 2021 Merlot delivers clove aromas with a complex core of black plum, cherry and dark chocolate flavors.

*The velvety mouthfeel and structured body of our Merlot makes it a very food friendly, easy sipping wine.*

### VINEYARDS

APPELLATION: Sonoma Valley  
VINE AGE: 11-44 years old

### HARVEST

DATE: September 22 - October 4, 2021  
HARVEST BRIX: 24.6°

### WINEMAKING

The 2021 vintage experienced a warm ripening period with a couple of heat spikes that accelerated the growing season. Harvested in mid-September to early October, this Merlot expresses the terroir of the vineyard due to the increased hang time. Upon harvest, the grapes were left to cold soak for 6 days. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 16 months in French, American and hybrid oak barrels (35% new) and bottled in May 2023.

### FOOD PAIRING

Asian Flank Steak with Ramen Noodles

### WINEMAKER'S COMMENTS

“Our Merlot vineyards grow primarily on the western portion of the Kunde Estate. The cool mornings are draped with coastal fog, creating an ideal blanket to keep Merlot at its favorite temperature. For those individuals who tend to like a mature Cabernet Sauvignon but are not afraid to still have some nice fruit flavor on the palate, look no further.”



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2023	14.5%	3.61	Dry	0.59