

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2014 SONOMA VALLEY CABERNET SAUVIGNON

Dark, rich and boldy flavored, this Sonoma Valley Cabernet offers an intriguing bouquet of raspberry and baking spice that wraps around a core of cassis and black cherry flavors. Our estate Cabernet's rich, chewy tannins play across the palate and linger on the wine's complex finish.

Aromas of raspberry, baking spice and vanilla notes with a rich caramel accent

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Clones 337, 4, 15, 169 and 8
VINE AGE: 7 to 25 years

HARVEST

DATE: September 24 thru October 10, 2014 HARVEST BRIX: 25.1°

WINEMAKING

The long, warm days and cool nights of 2014 offered a great season for growing Cabernet. When the month of October still offers warmth for ripening, we know we will get the hang time for an excellent vintage! Extended cold soaks lasting 5 to 7 days provided natural extraction from the grapes and allowed the native yeast populations to increase. We performed pumpovers twice daily with massive aeration early in fermentation. Once the fermentation slowed, the skins rested on the wine, keeping overall contact from 30-50 days. The wine was aged for 21 months in small French oak cooperage (23% new) and bottled in January 2017.

FOOD PAIRING

Grilled ribeye steaks

WINEMAKER'S COMMENTS

"The red loam soils that make up the soil base of the rolling hills of the Kunde Estate provide a great foundation for growing stellar Cabernet. When we pick our vineyards at the end of October, we know that we maximize the hang time the fruit is given to express the terroir of the Sonoma Valley. This estate grown Cabernet Sauvignon may be considered our house wine, but if this tastes like a house wine, I'd stay home any time! Best enjoyed with the family around your favorite summer barbeque grills; burgers to spare ribs, this one is versatile."

Zachary Long

Zachary Long, Winemaker

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| RELEASE DATE..... | Fall 2017 |
| ALC..... | 14.5% |
| PH..... | 3.71 |
| RESIDUAL SUGAR..... | Dry |
| TOTAL ACID..... | 0.61 |