

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2015 RESERVE CABERNET SAUVIGNON, SONOMA VALLEY

Blackberry preserves, huckleberries and tobacco leaf

Deliciously complex and velvety textured, our 2015 Reserve selection is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. This wine shows an intriguing display of aromas and flavors, from plum and clove on the nose to blackberry, huckleberry and tobacco on the palate. This elegant Cabernet will only gain in complexity and depth as it ages in bottle.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Clones 15, 337, Mount Eden selection, and 169 Petit Verdot Haut-Brion selection
VINE AGE: 9-22 years
YIELD: 3.1 tons per acre

HARVEST

DATE: September 29 - October 23, 2015 **HARVEST BRIX:** 26°

WINEMAKING

The 2015 growing season was filled with long warm days and minimal rainfall. On the mountain tops here at Kunde, the temperature swing is often 40 degrees from day to evening. This temperature change helps build great fruit intensity and optimum hang time. Picking at first light allowed the grapes to get to the winery chilled. Beginning with the crushing of the cold berries, we lengthened the cold soak time for 5 days in tank, prior to letting the native yeasts take off. For balance and to preserve the rich fruit flavor, we conducted pumpovers twice daily. Each of the lots were aged in separate barrels until coming together four months before bottling. There was a total barrel aging time of 30 months in 70% new French oak, followed by bottling January 2018.

WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this opulent Cabernet. Not only do these vineyards at 1,400 ft. elevation have one of the best views of the Sonoma Valley, but the mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir. These vineyards are ideal for true varietal expression, and blending in a touch of Petit Verdot rounds out the structure of this full bodied wine."

RELEASE DATE	Fall 2018
ALC	14.7%
pH	3.69
RESIDUAL SUGAR	Dry
TOTAL ACID	0.65

Zachary Long

Zachary Long, Winemaker

