

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2015 SONOMA VALLEY CABERNET SAUVIGNON

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

Aromas of raspberry and vanilla enhance a rich core of black cherry and cassis flavors

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Clones 337, 4, 15, 169 and 8
VINE AGE: 8 to 26 years

HARVEST

DATE: September 24 thru October 10, 2015 HARVEST BRIX: 25.1°

WINEMAKING

The long, warm days and cool evenings of 2015 offered a great season for growing high quality Cabernet. 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 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 June 2017.

FOOD PAIRING

Red Wine Infused Beef Stroganoff with Mushroom Medley

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 harvest the fruit in 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 barbecue grills; burgers to spare ribs, this one is versatile."

Zachary Long

Zachary Long, Winemaker

RELEASE DATE.....	Fall 2018
ALC.....	14.5%
PH.....	3.71
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.60