

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2015 MERLOT SONOMA VALLEY

Supple and velvety textured, our 2015 Merlot offers a delectable mix of blackberry, clove, and brown sugar aromas. The core flavors are a complex weave of blackberry and black cherry with a hint of butterscotch that play out against a full mouth tannin structure.

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

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate

VINE AGE: 15 to 38 years

YIELD: 4.6 tons per acre

HARVEST

DATE: September 25 thru October 1, 2015 HARVEST BRIX: 25.6^o

WINEMAKING

2015 reflected a great traditional Bordeaux growing season. This year temperatures were slightly higher resulting in ideal phenolic ripeness. Seasons like this allow the grapes to develop ripe flavors with silky tannins, creating a full body and rich mouthfeel. The grapes were left to cold soak for two days and were fermented with their native yeasts. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 17 months in French (25% new) and American (10% new) oak barrels and bottled in April 2017.

FOOD PAIRING

Pizza with caramelized onions, smoked mozzarella, roasted peppers and arugula

WINEMAKER'S COMMENTS

“The rich volcanic soils of the Kunde Estate create a powerful Merlot. Perhaps it’s the iron content in the dirt that causes the wine to show just a bit more power than is common in the market, but we like a big Merlot! For your next red meat pairing, try substituting this Merlot with your Cabernet drinkers and watch them go back for seconds. It’s seductively rich and smooth and lingers deliciously on the palate.”

Zachary Long

Zachary Long, Winemaker

RELEASE DATE.....	Fall 2017
ALC.....	14.2%
PH.....	3.69
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.57