

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2016 RESERVE CHARDONNAY, SONOMA VALLEY

Elegance in a glass! Fresh citrus with a beautiful layering of oak.

The 2016 growing season was warm and steady which allowed this Chardonnay to accumulate natural acid and well-developed aromas of Meyer Lemon, jasmine and custard that shine in the nose. The rich, expansive palate weight brings with it a deep core of lemon custard, peach and a touch of cinnamon.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Wente and Clone 548, 37, 72, 76
VINE AGE: 8-23 years
YIELD: 4.2 tons per acre

HARVEST

DATE: August 21 - September 18, 2016 HARVEST BRIX: 25.5°

WINEMAKING

Our Reserve Chardonnay program boasts 100% barrel fermentation with native yeasts with the goal of expressing the true terroir of the Kunde Estate. Sur lies aging, bi-weekly stirring and a complete malolactic fermentation rounds out the mouth feel. The wine was aged for 11 months in French oak, 50% new, and bottled in August 2017.

WINEMAKER'S COMMENTS

"The Reserve Chardonnay from Kunde Family Winery is so much fun to create as this wine comes together much like a treasure hunt! Individual barrels of our many blocks of Chardonnay are sought out for maximum expression of the components of a complete wine. We look for barrels that show a high mouth feel, high acid, expressive oak and are fruit forward from a range of our estate vineyards. Let's just say that this wine offers a bit of opulence for those *Reserve* moments in life!"

Zachary Long

Zachary Long, Winemaker

RELEASE DATE	Oct. 2016
ALC	14.2%
PH	3.49
RESIDUAL SUGAR	Dry
TOTAL ACID	0.64

