

ESTABLISHED 1904

# KUNDE

FAMILY WINERY



## 2016 CABERNET SAUVIGNON, SONOMA VALLEY

Boldly flavored with a deep core of complex fruit, our Sonoma Valley Cabernet offers a rich bouquet of blackberry, cassis and baking spices. Robust tannins play across the palate with black cherry and spice flavors that linger on the wine's complex finish.

*A deep core of complex fruit composed of black cherry and spice*

### VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate  
CLONAL SELECTIONS: Cabernet Clones 337, 4, 169, 8 and 412  
VINE AGE: 9 to 27 years

### HARVEST

DATE: October 7 thru October 21, 2016      HARVEST BRIX: 26.8°

### WINEMAKING

2016 was a great vintage for growing high quality Cabernet with its long, warm days and cool evenings. Extended cold soaks lasting 5 to 7 days provided natural color and flavor 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 20 months in small French oak cooperage (29% new) and bottled in July 2018.

### FOOD PAIRING

Grilled Skirt Steak Fajitas

### WINEMAKER'S COMMENTS

“The red volcanic soils that make up the 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 barbeque grills; burgers to spare ribs, this one is versatile.”

*Zachary Long*

Zachary Long, Winemaker

RELEASE DATE.....	Summer 2019
ALC.....	14.5%
PH.....	3.68
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.65