

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2016 SONOMA VALLEY CHARDONNAY

Refreshing aromas of pear and orange blossoms lead to a palate of citrus and light vanilla with a toasted butterscotch finish. This medium-bodied estate grown wine is well-structured with crisp acidity that is rounded out soft toasty oak richness.

Aromas of pear and orange blossoms lead with flavors of citrus, vanilla and a hint of butterscotch on the finish.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: 4, 5, 15, 17, 18, 23, 69, 76, 548, Wente and Wildwood
VINE AGE: 9 to 34 years
YIELD: 4.9 tons per acre

HARVEST

DATE: August 29 thru September 28, 2016 **HARVEST BRIX:** 25.4°

WINEMAKING

The Sonoma Valley offers an ideal climate for growing first class Chardonnay with its warm days and cool, breezy evenings. Whole-cluster pressing and cold-settling of the juice was followed by barrel fermentation (90% of the blend) and cool-temperature fermentation in stainless steel tanks for the remainder. The barrel-fermented wines were aged on the yeast lees with stirring once a week, followed by malolactic fermentation. The tank fermented wines did not go through malolactic fermentation. 80% of the wine was aged for nine months in French oak barrels (27% new oak), with 20% aged in stainless steel, and then bottled in September 2017.

FOOD PAIRING

Olive Tapenade with Baked Brie and Crostini

WINEMAKER'S COMMENTS

“Chardonnay is the queen of white wines and this lady fits that description to a tee. Across the incredibly diverse Kunde Estate, combined with a collection of clonal selections, complexity and focus come together in an easy sipping white wine. For those who like their Chardonnay to be crisp, a beautiful dose of acid and the richness of barrel fermentation creates a very lightly oaked, tasty experience.”

RELEASE DATE.....	Fall 2018
ALC.....	13.8%
PH.....	3.49
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.60

Zachary Long

Zachary Long, Winemaker