

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2016 SONOMA COUNTY CHARDONNAY

*Beautiful aromas of Meyer Lemon, orange, and tropical fruits. Its crisp finish is heightened by flavors of Granny Smith apples with a lovely caramel, nutty accent.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTIONS: Wente and Wildwood  
VINE AGE: 5 to 8 years

### HARVEST

DATE: September 4 thru October 4, 2016      HARVEST BRIX: 26.1°

### AROMA AND FLAVOR PROFILE

A lively, refreshing nose of Meyer Lemon, orange, tropical fruits, and caramelized plantains that follows through to the palate with added notes of Meyer Lemon and Granny Smith apples. A short time in French oak accentuates a soft caramel and nut component.

### WINEMAKING

2016 is a vintage that will show some exceptional wines of all varietals. We enjoyed a wonderfully long and warm growing season that allowed even and steady flavor accumulation. Canopy management was very important to reduce direct sunlight on the clusters in order to maintain the natural acid in the grapes. Whole-cluster pressing and cold settling of the juice was followed by barrel fermentation (60% of the blend) and cool temperature fermentation in stainless steel tanks. The barrel fermented portion of the blend was aged on its yeast lees and stirred once a week for 8 months. This technique was followed by a complete malolactic fermentation and bottling in May 2017.

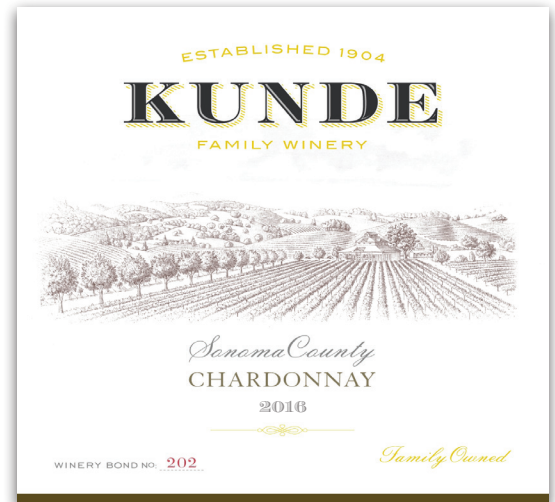
### FOOD PAIRING

Roasted chicken seasoned with lemon pepper, rosemary and garlic

### WINEMAKER'S COMMENTS

"Sourcing vineyards from the hillsides of the Kunde Estate offers us complex flavors representing the diversity of this property. The barrel fermented portion shows off the caramel richness from the oak barrels and malolactic fermentation, while the tank fermented portion adds crisp acidity. This is a lovely wine to pair with fresh seafood or grilled chicken."

*Zachary Long*  
Zachary Long, Winemaker



RELEASE DATE	Summer 2017
ALC	13.8%
pH	3.53
RESIDUAL SUGAR	.30
TOTAL ACID	0.60