

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2017 SONOMA VALLEY MAGNOLIA LANE SAUVIGNON BLANC

The name Magnolia Lane pays tribute to the lane lined with magnificent century-old Magnolia trees that border the entrance to our ranch where our Sauvignon Blanc grapes are grown. This is a crisp yet smooth wine offering lovely aromas of orange blossoms with orange marmalade, lemon bar and citrus zest notes on the palate.

Refreshing and flavorful with bright orange blossom aromas and crisp citrus zest and orange marmalade flavors

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: 1, 16, 21, 27
VINE AGE: 9 to 31 years

HARVEST

DATE: August 30 thru September 5, 2017 **HARVEST BRIX:** 24.6°

WINEMAKING

The 2017 growing season offered warm, even temperatures during the day and cool summer nights with temperatures in the range of 80-108 degrees. These temperature waves intensified flavors and made for beautifully developed fruit. We chose to craft 100% of the juice in stainless steel, which we fermented at 54 degrees in order to extend the fermentation time and protect the wonderful aromatic esters. The wine was bottled in March 2018.

FOOD PAIRING

A dynamic pairing with fresh oysters on the half shell or light seafood

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery and a go-to wine for our guests and Wine Club members. This wine offers bright crisp acid, beautiful citrus notes, and a pleasant flavor that lingers just a bit. I recommend drinking this wine with a little chill on it. Our Sauvignon Blanc is best accompanied by fresh oysters or light cheeses on the patio with friends."

Zachary Long, Winemaker

RELEASE DATE.....	Spring 2018
ALC.....	13.8%
pH.....	3.23
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.64