

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2017 SONOMA COUNTY MAGNOLIA LANE SAUVIGNON BLANC

An inviting nose of green apple and honeysuckle. Notes of key lime pie appear first on the palate, followed by fresh white peach and lemon zest on the finish.

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTIONS: Clone 1 and Musqué
VINE AGE: 16 years
YIELD: 5.1 tons per acre

HARVEST

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

AROMA AND FLAVOR PROFILE

Aromas of green apple and honeysuckle, with flavors of key lime pie, white peach and lemon zest. The wine is crisp and rich on the palate with a lovely fresh finish of citrus zest that will leave you wanting more.

WINEMAKING

The 2017 vintage brought us a warm growing season with an earlier than normal harvest in mid-August. The balmy temperatures helped maintain a bit more of a citrus flavor profile in our Sauvignon Blanc. We fermented 100% of the fruit in stainless steel to elevate the crisp flavor components. Cool and slow fermentations were conducted to take advantage of the bright natural acidity.

FOOD PAIRING

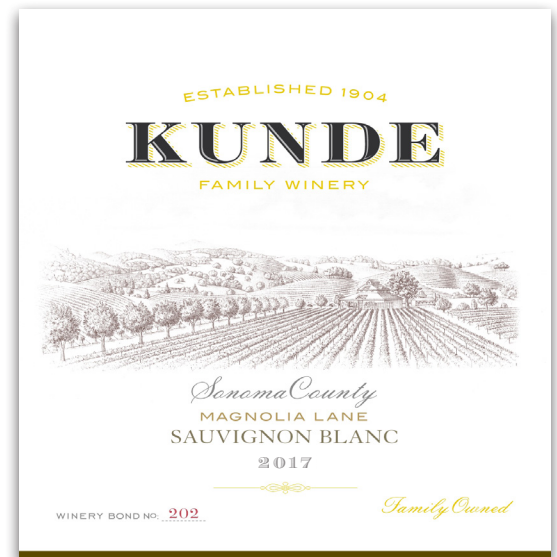
Grilled prawns served with a cilantro and citrus infused sauce

WINEMAKER'S COMMENTS

"Tasting the juice a few days into fermentation makes me think it would be great if we could filter and bottle in that moment to preserve the fresh and pleasing first impression. Ultimately, we must ferment that wonderful juice into a wine that best reminds us of the vibrant fruit from our Kunde Estate vineyards. This wine is crisp and bright and shows off aromas of green apple and honeysuckle with flavors of peach and lemon zest. It is a delight to pair with seafood and lighter entrée dishes."



Zachary Long, Winemaker



RELEASE DATE.....	Spring 2018
ALC.....	13.8%
pH.....	3.43
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.60