

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2018 SONOMA COUNTY CHARDONNAY

Floral aromas with white peach and lemon accents. Caramel, Granny Smith Apple are highlighted by a lovely citrus zest on the palate.

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTION: Clone 1
VINE AGE: 9-27 years old
YIELD: 5.1 tons per acre

HARVEST

DATE: September 11- September 27, 2018
HARVEST BRIX: 24.5°

AROMA AND FLAVOR PROFILE

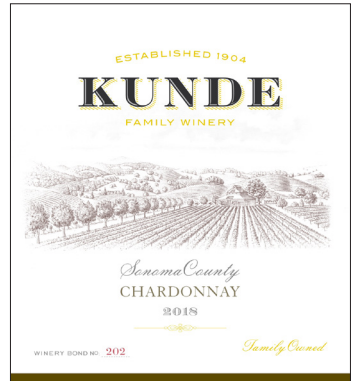
Refreshing floral aromas with white peach and lemon notes. A caramel richness follows through on the palate with Granny Smith Apples, Meyer Lemon and orange zest. Aging a short time in French oak accentuates a soft nut component.

WINEMAKING

When growing Chardonnay, canopy management is very important in order to reduce direct sunlight on the clusters with the goal of maintaining the natural acid in the grapes. Whole-cluster pressing and cold settling of the juice was followed by barrel fermentation (80% of the blend) and cool temperature fermentation in stainless steel tanks. The barrel fermented wines were aged on their yeast lees, stirred bi-weekly, followed by a complete malolactic fermentation. Following 10 months of barrel aging, our Chardonnay was bottled in August 2019.

FOOD PAIRING

Linguini with Fresh Baby Clams in a Chardonnay infused white sauce



WINEMAKER'S COMMENTS

"Sourcing vineyards from the hillsides of the Kunde Estate offers us complex flavors that represent the diversity of this property. This wine is delightful paired with a broad range of cuisines. Maintaining a touch of malic acid keeps the wine fresh and bright while keeping your flavor receptors ready to enjoy every sip. Look for this wine on your next night out on the town or favorite sidewalk café!"

Zachary Long

RELEASE DATE:
Summer 2019

ALC:
13.8%

PH:
3.59

RS:
Dry

TOTAL ACID:
0.60