

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2019 SONOMA COUNTY CHARDONNAY

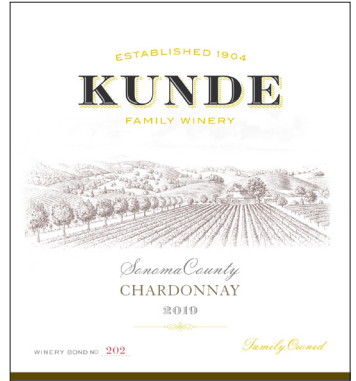
*Floral aromas with white peach and orange accents. Caramel and Granny Smith Apple are highlighted by a lovely citrus zest on the palate.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTION: Chardonnay 4, 17, 809 and Wildwood  
VINE AGE: 10-28 years old  
YIELD: 5.1 tons per acre

### HARVEST

DATE: September 11- September 27, 2019  
HARVEST BRIX: 23.9°



### AROMA AND FLAVOR PROFILE

Refreshing floral aromas with white peach, lemon and orange 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

The Sonoma Valley offers an ideal climate for Chardonnay with its warm days and cool, breezy evenings. This vintage saw a long and slow harvest that allowed even and steady flavor development. Extended sur lies aging and bi-weekly stirring encouraged malolactic fermentation and optimal flavor development. 20% of the final blend was fermented and aged in stainless steel tanks, which inhibited malolactic fermentation from completing. 80% of the blend spent 10 months in French oak barrels, 20% new, with 30% equivalent new French oak staves. Our Chardonnay was bottled in March 2021.

### 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:  
Winter 2022

ALC:  
13.9%

PH:  
3.49

RS:  
Dry

TOTAL ACID:  
0.63