

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2019 MERLOT, SONOMA VALLEY

Our silky and velvety textured 2019 Merlot delivers strawberry, black tea and star anise aromas with a complex core of dark cherry and caramel flavors.

The velvety mouthfeel and structured body of our Merlot makes it a very food friendly, easy sipping wine

VINEYARDS

APPELLATION: Sonoma Valley
VINE AGE: 10-43 years old

HARVEST

DATE: October 2 - November 5, 2019
HARVEST BRIX: 24.5°

WINEMAKING

2019 proved to be an outstanding growing season for Bordeaux varietals due to the warm and even ripening period. Picked in mid-October, this Merlot expresses the terroir of the vineyard due to the increased hang time. Upon harvest, the grapes were left to cold soak for 6 days. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 16 months in French, American and hybrid oak barrels (30% new) and bottled in April 2021.

FOOD PAIRING

Smoky Pulled Pork Tacos with Fresh Coleslaw

WINEMAKER'S COMMENTS

“Our Merlot vineyards grow primarily on the west portion of the Kunde Estate. The cool mornings are draped with coastal fog, creating an ideal blanket to keep Merlot at its favorite temperature. For those individuals who tend to like a mature Cabernet Sauvignon but are not afraid to still have some nice fruit flavor on the palate, look no further.”

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2022	14.2%	3.75	Dry	0.61