

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2020 MAGNOLIA LANE SAUVIGNON BLANC, SONOMA COUNTY

The name Magnolia Lane pays tribute to the lane of magnificent century-old Magnolia trees that border the entrance to the Kunde Estate. Crisply-styled, this refreshing wine is chock full of bright citrus aromas and finishes with lively notes of lemon on the palate.

Refreshing bright lime zest and lychee are featured on the nose, and finishes with lemon, key lime pie and melon flavors.

VINEYARDS

APPELLATION: Sonoma County

CLONAL SELECTION: Clone 1

VINE AGE: 11 to 33 years

HARVEST

DATE: September 9-26, 2020

HARVEST BRIX: 23.6°



WINEMAKING

2020 offered a fantastic growing season with warm temperatures during the day and cool summer nights. Temperature waves varied from 70 to 100 degrees which intensified the fruit flavors and burned off any green notes. We chose to craft 100% of the Sauvignon Blanc in stainless steel, which we fermented at 54° in order to lengthen the fermentation time and protect the wonderful aromatic esters. The wine completed its fermentation and aging in stainless steel and was bottled in April 2021.

FOOD PAIRING

Fresh Pacific Oysters on the half shell.

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery. Bright and crisp acid, beautiful citrus notes, and a pleasant flavor that lingers just a bit; I recommend drinking this with a little chill on it. Our Sauvignon Blanc has the flavor and palate impact to show nicely with a picnic or summer meal out on the patio."

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2021	13.8%	3.35	Dry	0.66