

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2021 SONOMA COUNTY CHARDONNAY

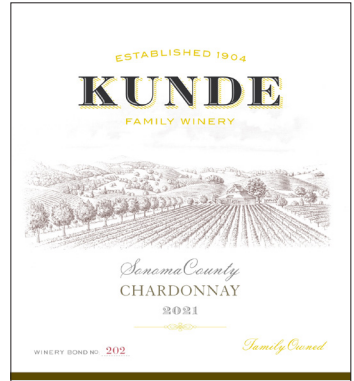
*Orange blossoms, melon and white peach shine in its fragrant nose. Fresh cut Granny Smith apples and lemon cream pie are featured on the palate.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTION: Chardonnay 4, 17, 809 and Wildwood  
VINE AGE: 12-30 years old  
YIELD: 3.8 tons per acre

### HARVEST

DATE: August 31- September 13, 2021  
HARVEST BRIX: 23.8°



### AROMA AND FLAVOR PROFILE

Refreshing floral aromas of orange blossoms, melon and peach. Crisp flavors of Granny Smith apples, Meyer lemon and orange zest meld with a soft toasty note on the finish.

### WINEMAKING

Sonoma County offers an ideal climate for Chardonnay with its warm days and cool, breezy evenings. The 2021 vintage saw a long and slow harvest, that allowed even and steady flavor development. This cuvee was 60% barrel fermented and then aged in a mixture of French oak barrels (25% new) for 9 months with use of extended sur lies aging and bi-weekly stirring to encourage malolactic fermentation. 40% of the final blend was fermented and aged in stainless steel to maintain a fresh-fruit profile. The finished wine was bottled in June 2022.

### FOOD PAIRING

Linguini with Olives and Herbs

### WINEMAKER'S COMMENTS

"This wine is intended to be paired with a very broad range of culinary delights. Maintaining a touch of malic acid keeps the wine fresh and bright, also keeping your flavor receptors ready to enjoy the next bite. Look for this wine on your next night out of town or favorite sidewalk café!"

*Zachary Long*

RELEASE DATE:  
Winter 2022

ALC:  
13.9%

PH:  
3.55

RS:  
Dry

TOTAL ACID:  
0.56