

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2021 CABERNET SAUVIGNON, SONOMA COUNTY

A food friendly Cabernet with delightful aromas of black cherries, raspberries, cocoa and sandalwood. It's bold palate favors flavors of ripe cherry and caramel and finishes with approachable tannins and spice.

VINEYARDS

APPELLATION: Sonoma County
VARIETAL BLEND: 87% Cabernet Sauvignon, 8% Cabernet Franc, 5% various red varieties

HARVEST

DATE: October 1 - October 21, 2021
HARVEST BRIX: 24°

WINEMAKING

2021 was an outstanding growing season for Bordeaux varietals due to the warm and even ripening period. This wine was destemmed to tank and fermented on the skins for an average of 15 days and then drained and pressed. Upon fermenting to dryness, the wine was barreled down into French and American oak barrels in our aging caves and allowed to age for 18 months. The finished wine was bottled in August 2023.

FOOD PAIRING

Maple Seasoned Pork Chops with Caramelized Figs and Fennel

WINEMAKER'S COMMENTS

'This Cabernet is intended to pair with a broad range of cuisines. When I drink a Cabernet Sauvignon, I want to know it has the structure to tell me it is a varietal wine, but please don't steal the subtleties of my food. Fruit forward with a structure to fill the palate, I am pleased to offer you an approachable Cabernet Sauvignon for your enjoyment.



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2024	14.5%	3.55	Dry	0.57

