

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2015 SONOMA VALLEY ZINFANDEL

Our estate grown Zinfandel offers delightful aromas of black currants, gingersnap, pepper and violets. The full flavors of blackberry, plum, and cinnamon are a joy on the palate. Deliciously approachable and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

Full mouth flavors of blackberry, plum and cinnamon spice

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Shaw and Picchetti Selections
VINE AGE: 9 to 135 years
YIELD: 3.1

HARVEST

DATE: September 15 thru October 7, 2015 HARVEST BRIX: 26.0°

WINEMAKING

2015 began with below average rainfall yet maintained temperatures during the summer on the higher side of average. These conditions helped push the fruit to ripeness. We used a 3 to 5-day cold soak to release color and the building blocks of flavor that form the backbone of the wine. Fermentation began with the wild yeasts from the grapes as well as natural yeasts in the cellar. Pumpovers occurred twice daily. Pressing decisions were made on texture, not sugar, in order to gain the greatest mouthfeel the grape could offer. The blending of a small addition of Malbec helped to intensify the color, body, and aromatic complexity. The wine was aged in French and American oak (28% new) for 16 months and bottled in May 2017.

FOOD PAIRING

Hanger Steak Enchiladas

WINEMAKER'S COMMENTS

"Zinfandel grown on the hillsides of the Sonoma Valley is just plain outstanding. The temperature and length of growing days offer enough heat to build fresh fruit flavors without being over ripe, but still develops hints of pepper spice like you would find in a cooler climate. I feel the hills of the Kunde Estate allow that perfect blend of maturity that still expresses complexity. Make sure you stock up on this one. It will go fast!"

Zachary Long

Zachary Long, Winemaker

RELEASE DATE.....September 2016
ALC.....14.7%
PH.....3.64
RESIDUAL SUGAR.....Dry
TOTAL ACID.....0.68