

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2014 SONOMA VALLEY MERLOT

Rich and velvety textured with a dense core of bright fruit, our 2014 Merlot offers savory aromas of blackberry, clove, and brown sugar. The core flavors are a complex weave of blackberry compote and black cherry with a hint of butterscotch that play out against a supple tannin structure.

The smooth mouthfeel and structured body of our Merlot makes it a very food friendly, approachable wine

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
VINE AGE: 14 to 38 years
YIELD: 4.6 tons per acre

HARVEST

DATE: September 30 thru October 1, 2014 HARVEST BRIX: 25.7°

WINEMAKING

2014 reflected a great traditional Bordeaux growing vintage - a long warm season ideal for phenolic ripeness. Seasons like this allow the grapes to develop ripe flavors with silky tannins, creating a full body and rich mouthfeel. The grapes were left to cold soak for 2 days and were fermented with their native yeasts. Fermentation included pumpovers twice daily and the juice remained on the skins for 30 days. The wine was aged for 16 months in French (25% new) and American (10% new) oak barrels and bottled in March 2016.

FOOD PAIRING

Grilled pork tenderloin with a zesty fruit glaze

WINEMAKER’S COMMENTS

“The rich volcanic soils of Kunde create a rich and powerful Merlot. Perhaps it’s the iron content in the dirt that causes the wine to show just a bit more power than is common in the market, but we like a big Merlot! For your next red meat pairing, try substituting this Merlot with your Cabernet drinkers and watch them go back for seconds. I would also recommend you decant this wine well before a meal as we held nothing back!”

Zachary Long

Zachary Long, Winemaker

RELEASE DATE.....June 2016

ALC.....14.2%

pH.....3.48

RESIDUAL SUGAR.....Dry

TOTAL ACID.....0.67