

ESTABLISHED 1904  
**KUNDE**  
FAMILY WINERY

## 2015 SONOMA COUNTY CHARDONNAY

*Beautiful aromas of Meyer Lemon, orange, and tropical fruits. Its crisp finish is heightened by flavors of Granny Smith apples with a lovely caramel, nutty accent.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTIONS: Wente and Wildwood  
VINE AGE: 5 to 8 years

### HARVEST

DATE: September 4 thru September 8, 2015      HARVEST BRIX: 23.0°

### AROMA AND FLAVOR PROFILE

A lively, refreshing nose of Meyer Lemon, orange, tropical fruits, and caramelized plantains that follows through to the palate with added notes of Meyer Lemon and Granny Smith apples. A short time in French oak accentuates a soft caramel and nut component.

### WINEMAKING

2015 is a vintage that will show some exceptional wines of all varieties. Our Chardonnay growing season was warm and moderate, offering even flavor development and true varietal expression. Whole-cluster pressing and cold settling of the juice was followed by barrel fermentation (60% of the blend) and cool temperature fermentation in temperature controlled stainless steel tanks. The barrel fermented wines were aged on the yeast lees, stirring once a week, followed by a complete malolactic fermentation. Following barrel aging for 8 months, our Chardonnay was bottled in May 2016.

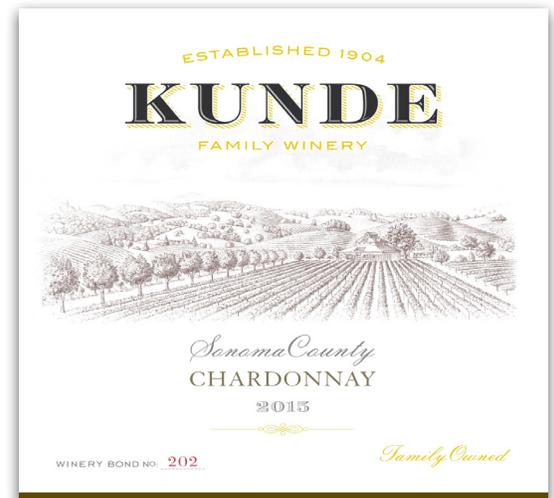
### FOOD PAIRING

Barbecued Honey Sesame Shrimp

### WINEMAKER'S COMMENTS

“Sourcing vineyards from the hillsides of the Kunde Estate offers us complex flavors representing the diversity of this property. The barrel fermented portion shows off the caramel richness from the oak barrels and malolactic fermentation, while the tank fermented portion adds crisp acidity. This is a lovely wine to pair with fresh seafood or grilled chicken.”

*Zachary Long*  
Zachary Long, Winemaker



RELEASE DATE.....	Spring 2016
ALC.....	13.8%
PH.....	3.32
RESIDUAL SUGAR.....	.33
TOTAL ACID.....	0.61