

ESTABLISHED 1904

# KUNDE

FAMILY WINERY



## 2015 SONOMA VALLEY CHARDONNAY

Intriguing aromas of fresh cut green apple and marzipan lead to a palate of cantaloupe melon with a vanilla cream finish. This medium-bodied estate grown wine is well-structured with crisp acidity that is rounded out by a toasty butterscotch richness.

*A delightfully fresh expression of Sonoma Valley Chardonnay that begs a second glass.*

### VINEYARDS

**APPELLATION:** Sonoma Valley, Kunde Estate  
**CLONAL SELECTIONS:** 4, 5, 15, 17, 18, 23, 69, 76, 548, Wente and Wildwood  
**VINE AGE:** 7 to 32 years  
**YIELD:** 4.7 tons per acre

### HARVEST

**DATE:** August 25 thru September 22, 2015     **HARVEST BRIX:** 23.8°

### WINEMAKING

The Sonoma Valley offers an ideal climate for growing first class Chardonnay with its warm days and cool, breezy evenings. May was the one exception to an otherwise flawless growing season due to two weeks of cooler 60° temperatures which were a bit scary as we were finishing flower. Luckily, we set our precious berries just fine and then moved into a warm summer. Whole-cluster pressing and cold-settling of the juice was followed by barrel fermentation (90% of the blend) and cool-temperature fermentation in stainless steel tanks for the remainder. The barrel-fermented wines were aged on the yeast lies with stirring once a week, followed by malolactic fermentation. The tank fermented wines did not go through malolactic fermentation. 80% of the wine was aged for nine months in French oak barrels (27% new oak), with 20% aged in stainless steel, and then bottled in August 2016.

### FOOD PAIRING

Grilled Yellow Fin Tuna fish tacos with a fresh salsa infused guacamole

### WINEMAKER'S COMMENTS

“Chardonnay is the queen of the whites and this lady suits that description to a tee. Across the incredibly diverse Kunde Estate, combined with a collection of clonal selections, complexity and focus come together in an easy sipping white wine. For those who like their Chardonnay to be crisp, a beautiful dose of acid and the richness of barrel fermentation creates a very lightly oaked, tasty experience.”

*Zachary Long*

Zachary Long, Winemaker

RELEASE DATE.....	Fall 2016
ALC.....	13.8%
PH.....	3.41
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.61