

ESTABLISHED 1904

KUNDE

FAMILY WINERY



2016 SONOMA VALLEY MAGNOLIA LANE SAUVIGNON BLANC

The name Magnolia Lane pays tribute to the lane lined with magnificent century-old Magnolia trees that border the entrance to our ranch where our Sauvignon Blanc grapes are grown. This is a crisp yet smooth wine offering lovely aromas of lemon blossoms with ripe mandarin, honeydew melon and citrus zest notes on the palate.

Refreshing and flavorful with bright floral aromatics and ripe melon and citrus flavors

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: 1, 16, 21, 27, Musqué
VINE AGE: 8 to 30 years

HARVEST

DATE: August 23 thru September 9, 2016 **HARVEST BRIX:** 23.4°

WINEMAKING

We enjoyed a fantastic growing season in 2016 that offered warm, even temperatures during the day and cool summer nights. Wonderful sun exposure on the vine canopies and a lack of rain developed beautifully ripe fruit with crisp acidity. We chose to craft 100% of the blend in stainless steel, which we fermented at 54 degrees in order to extend the fermentation time and protect the wonderful aromatic esters. The wine was aged in stainless steel and bottled in March 2017.

FOOD PAIRING

A dynamic pairing with fresh seafood, especially oysters on the half shell

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery and a favorite among our employees. I recommend drinking this wine with a little chill on it to fully enjoy the bright, crisp acid, beautiful citrus notes, and pleasant flavor that lingers on the palate. Our Sauvignon Blanc is best accompanied by fresh oysters or light cheeses on the patio with friends."

Zachary Long, Winemaker

RELEASE DATE.....	Spring 2017
ALC.....	13.7%
PH.....	3.26
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.66