Why Sustainable?

Sustainable winegrowing is an ever-evolving commitment to improve environmental practices and conservation throughout all winery operations. Unlike other farming practices, sustainability goes beyond the crop itself and encompasses all surrounding environments, including the community.

Every department – from vineyard management to winemaking to administration to hospitality – is responsible for maintaining and introducing new conservation programs. The end result is that each element ultimately plays a vital role in the integrity and quality of Kunde Family wines.

Family owned and operated for five generations, Kunde Family Winery produces ultra-premium, 100% estate-grown wines in northern California’s renowned Sonoma Valley. The Kunde family is committed to the creation of wines that are unique to their land. The family is dedicated to continue this journey, through all generations, to sustainable stewardship of their venerable Estate.

The 1,850 Acre Estate:
700 Acres of Vineyards, Five Distinct Ecosystems

Kunde Family Winery and Vineyards is comprised of 1,850 contiguous acres with 700 acres planted to twenty different varieties of winegrapes. The main ranches, Wildwood and Kinneybrook, stretch for two miles along scenic Sonoma Highway, rising 1,500 feet from the valley floor, across the rolling hills and into the Mayacamas mountain range. With less than 40% of the estate planted to vineyards, the family oversees the stewardship of five distinct ecosystems on the ranches; riparian, aquatic, oak woodlands, native grasslands and chaparral, with these environments working in harmony with their sustainable winegrowing practices.

Eco-Hikes with Docent Bill Myers

Native wildlife thrive in an enhanced habitat

Owl box in the vineyard for natural predation

Family Owned, Estate Grown, Sustainably Farmed

Creek resoration, erosion control, cover crops, natural predation, solar thermal energy, energy and water conservation, pollution prevention, waste reduction measures, and public education are just some of the practices integrated into the Estate’s daily routine. For example, cover crops are employed to reduce energy usage, water conservation, control erosion, increase soil fertility, and create habitats for beneficial insects. Vegetation management and the placement of nesting boxes for owls and other raptors throughout the vineyards support a natural, pest-free environment. These approaches to winegrowing create a naturally healthy environment which results in well-balanced vines and wines.

Green Business Certification

In 2010, Kunde Family Winery received one of the first “Certified California Sustainable Winegrowing” certifications in the state of California. In 2008, Kunde was awarded the Governor’s Environmental and Economic Leadership Award (GEELA) for the State of California. We were recognized in the category of Sustainable Practices and Facilities for pioneering efforts to integrate environmental values and conservation into the management of our vineyards, winemaking facilities, and open lands, and for our eco-friendly program to educate consumers.

Eco-tours for Hiking and Wine Enthusiasts

Since 2006, Kunde Family Winery has offered a series of hiking programs designed to educate and entertain wine and outdoor enthusiasts on sustainable winegrowing practices and eco-system management. The Eco-Hikes are moderately strenuous and range from the Sonoma Valley floor up to 1,400 feet into the Mayacamas Mountain range. Along the way, guests are rewarded with sights of bountiful wildlife and panoramic views of the breathtaking scenery of the Sonoma Valley.