

ESTABLISHED 1904
KUNDE
FAMILY WINERY

2014 SONOMA COUNTY CABERNET SAUVIGNON

A food friendly Cabernet that offers splendid raspberry aromatics with rich layered fruit and a velvety tannin structure.

VINEYARDS

APPELLATION: Sonoma County
CLONAL SELECTIONS: Cabernet Sauvignon: 6, 8, 15, 337
VINE AGE: 5 to 25 years
YIELD: 3.1 tons per acre

HARVEST

DATE: October 8 thru October 14, 2014 HARVEST BRIX: 26.3°

AROMA AND FLAVOR PROFILE

Rich, lush wine filled with nuances of black raspberries, ripe cherries and vanilla oak.

WINEMAKING

Small lot Cabernet Sauvignon fermentations were pumped over twice daily during the primary fermentation and allowed to macerate on skins to achieve the desired tannin structure. This wine is intended to be food friendly, so additional aerations post fermentation helped to soften out the tannins even further and developed the complex layering of rich fruit character.

FOOD PAIRING

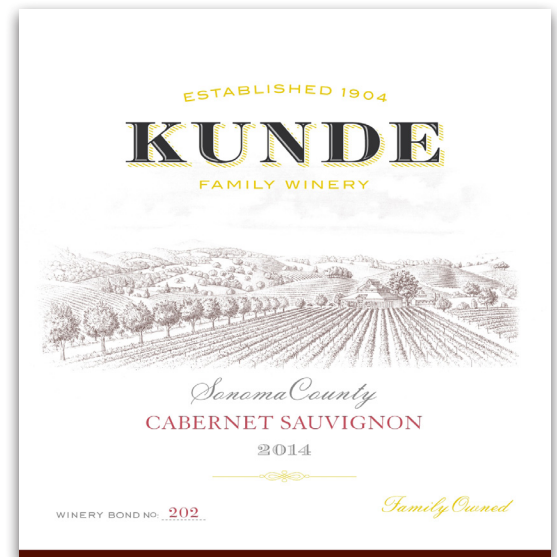
Porterhouse steak topped with caramelized onions

WINEMAKER'S COMMENTS

"This Cabernet is intended to pair with a broad range of cuisines. When I drink a Cabernet Sauvignon, I want to know it has the structure to tell me it is a varietal wine, but please don't steal the subtleties of my food. Fruit forward with a structure to fill the palate, I am pleased to offer you an approachable Cabernet Sauvignon for your enjoyment."

Zachary Long

Zachary Long, Winemaker



RELEASE DATE.....	Spring 2016
ALC.....	14.2%
PH.....	3.62
RESIDUAL SUGAR.....	Dry
TOTAL ACID.....	0.58