

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2015 RESERVE CHARDONNAY, SONOMA VALLEY

Lovely floral aromas with a hint of orange, lemon custard and apple butter

The 2015 growing season was warm and smooth with very few temperature swings, which offered optimum ripeness and allowed this Chardonnay to accumulate well developed flavors. Notes of meyer lemon and jasmine shine in the nose. The rich palate weight offers fruit complexity with layers of mango, orange and apple butter.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Wente and Clone 18, 809, 4
VINE AGE: 7-22 years
YIELD: 4.2 tons per acre

HARVEST

DATE: August 21 - September 18, 2015 HARVEST BRIX: 24.6°

WINEMAKING

Our Reserve Chardonnay program boasts 100% barrel fermentation with native yeasts with the goal of expressing the true terroir of the Kunde Estate. Sur lies aging, bi-weekly stirring and a complete malolactic fermentation rounds out the mouth feel. The wine was aged for 10 months in French oak, 52% new, and bottled in May 2016.

WINEMAKER'S COMMENTS

"The reserve blend from Kunde Family Winery is so much fun to create as this wine comes together much like a treasure hunt! Individual barrels are sought out for maximum expression of the components of a complete wine. We look for barrels that show a high mouth feel, high acid, expressive oak and are fruit forward from a range of our estate vineyards. Let's just say that this wine offers a bit of opulence for those reserve moments in life!"



Zachary Long, Winemaker

RELEASE DATE	July 2016
ALC	14.2%
PH	3.33
RESIDUAL SUGAR	Dry
TOTAL ACID	0.65

