

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2013 RESERVE CENTURY VINES ZINFANDEL, SONOMA VALLEY

Crafted from vines planted in 1882

Hand-crafted from massive head-trained vines planted over 130 years ago, this zesty, fruit laden Zinfandel speaks to the heritage of not only the Kunde family in the Sonoma Valley, but winemaking in California. Our lush and concentrated Zin bears rich aromatics of candied cherries and fig with a lovely touch of red cherry. A core of ripe tannins balances the zesty raspberry, red cherry fruit components.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Shaw Clone
VINE AGE: 133 years
YIELD: 1.4 tons per acre

HARVEST

DATE: September 9 - September 18, 2013 **HARVEST BRIX:** 25.8°

WINEMAKING

2013 was a very even and long growing season which allowed the slow and steady maturation of our ancient vines. The warm days and cool breezes kept the mildew pressures low giving these old timers ample opportunity to display what they are capable of. Our winemaking started off with a three-day cold soak, turning the tank over slowly in order to massage the color out of the skins. Temperatures were maintained in the low 80's during the fermentation to keep the fruit flavor on the palate, but also to extract additional texture from the skins and seeds. The press decision is a textural choice and the mixed use of French (23% new) and American oak cooperage adds to the complexity and flavor. The wine was aged for 20 months in barrel and bottled in July 2015.

WINEMAKER'S COMMENTS

"Working with vines as old as these is always such a treat! The grapes must be handled with the utmost delicacy, but boy will they give you some great juice back. There are so few vines which have the pedigree and steadfastness capable to be still be producing such a beautiful product as our Century Vines Zinfandel. I smile when I image what it must have been like to plant these vines, never even guessing that today we would still be enjoying those decisions made so long ago. Savor this Sonoma Valley gem!"

RELEASE DATE	Fall 2015
ALC	14.8%
PH	3.73
RESIDUAL SUGAR	Dry
TOTAL ACID	0.62

Zachary Long
Zachary Long, Winemaker

