

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2013 RESERVE CABERNET SAUVIGNON, SONOMA VALLEY

Currants and cloves with a delectable blackberry and tobacco leaf finish

Deliciously complex and velvety textured, our 2013 Reserve selection is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. This wine shows an intriguing display of aromas and flavors, from plum and clove on the nose to blackberry and cocoa on the palate. This elegant Cabernet will only gain in complexity as it ages in bottle.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Clones 15, 337, Mount Eden selection, and 169
VINE AGE: 8-21 years
YIELD: 3.1 tons per acre

HARVEST

DATE: October 10 - October 15, 2013 **HARVEST BRIX:** 27.1°

WINEMAKING

2013 was a great growing season for Cabernet with long warm days and cool nights. This temperature swing helped build great fruit intensity on the Kunde Estate. Picking at first light allowed the grapes to get to the winery chilled. Beginning with the crushing of the cold berries, we lengthened the cold soak time for 5 days in the tank, prior to letting the native yeasts take off. For balance and to preserve the rich fruit flavor, we pumped the wine two times daily. Each of the lots were aged in separate barrels until coming together four months before bottling. This Reserve Cabernet Sauvignon was aged in our caves for 24 months in small French oak barrels (52% new) and bottled in December 2015.

WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this crowd pleasing Cabernet. Not only do these vineyards at 1,400 ft. elevation have one of the best views of the Sonoma Valley, but the mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir. These vineyards are ideal for true varietal expression, and blending in a touch of Petit Verdot and Cabernet Franc rounds out the structure of this full bodied wine."

RELEASE DATE	Winter 2017
ALC	14.7%
PH	3.78
RESIDUAL SUGAR	Dry
TOTAL ACID	0.59



Zachary Long, Winemaker

