

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2017 RESERVE CHARDONNAY, SONOMA VALLEY

Elegance in a glass! Fresh citrus with a beautiful layering of oak.

A warm and steady growing season in 2017 allowed this lovely Chardonnay to accumulate natural acid and well-developed aromas of apple, Meyer Lemon, and custard that shine in the nose. The rich, expansive palate weight brings with it a deep core of crème brûlée, apple and a touch of cinnamon.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
CLONAL SELECTIONS: Wente and Clone 548, 37, 72, 76
VINE AGE: 9-24 years
YIELD: 4.2 tons per acre

HARVEST

DATE: September 2 - September 26, 2017 HARVEST BRIX: 26°

WINEMAKING

Our Reserve Chardonnay program boasts 100% barrel fermentation on its 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 11 months in French oak, 29% new, and bottled in August 2018.

WINEMAKER'S COMMENTS

"The Reserve Chardonnay from Kunde Family Winery is so much fun to create as this wine comes together much like a treasure hunt! Individual barrels of our many blocks of Chardonnay 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	Fall 2018
ALC	14.2%
PH	3.46
RESIDUAL SUGAR	Dry
TOTAL ACID	0.64

