

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2021 MAGNOLIA LANE SAUVIGNON BLANC, SONOMA COUNTY

The name Magnolia Lane pays tribute to the lane of magnificent century-old Magnolia trees that border the entrance to the Kunde Estate. Crisply-styled, this refreshing wine is chock full of bright citrus aromas and finishes with lively notes of lemon on the palate.

Refreshing bright lime zest and lychee are featured on the nose, and finishes with lemon, key lime pie and melon flavors.

VINEYARDS

APPELLATION: Sonoma County

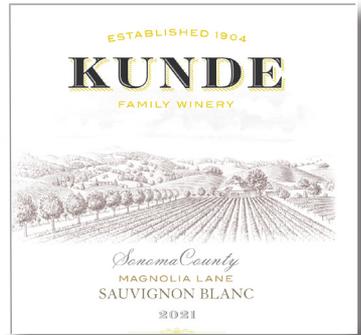
CLONAL SELECTION: Clone 1

VINE AGE: 14 to 34 years

HARVEST

DATE: September 3, 2021

HARVEST BRIX: 23.6°



WINEMAKING

The 2021 vintage, while short on volume, produced outstanding fruit that resulted in concentrated flavors with excellent fruit quality. A few heat waves intensified the flavors, burned off any green notes, and made for nice bright fruit flavors. Interesting note - we harvested our Sauvignon Blanc two weeks earlier than in previous years. We chose to craft 100% of the blend in stainless steel, which we fermented at 54° in order to lengthen the fermentation time and protect the wonderful aromatic esters. The wine was bottled in December 2021.

FOOD PAIRING

Creamy Lemon Risotto with Shrimp and Peas

WINEMAKER'S COMMENTS

"Magnolia Lane has long been a signature wine for Kunde Family Winery. Bright and crisp acid, beautiful citrus notes, and a pleasant flavor that lingers just a bit; I recommend drinking this with a little chill on it. Our Sauvignon Blanc has the flavor and palate impact to show nicely with a picnic or summer meal out on the patio."

Zachary Long

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2022	13.8%	3.25	Dry	0.63