

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2021 CABERNET SAUVIGNON, SONOMA VALLEY

Boldly flavored with a complex core of fruit and tannins, our Sonoma Valley Cabernet offers emboldened aromas of raspberry, cassis and baking spice. Waves of rich tannins play across the palate with black cherry and coffee flavors that linger on the wine's well-structured finish.

Raspberry aromas with ripe black cherry and coffee notes on the palate

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
VARIETAL SELECTION: 84% Cabernet Sauvignon, 8% Malbec, 3% Merlot, 3% Cabernet Franc, 2% Carignan
CLONES: Cabernet 337, 4, 169, 8 and 412
VINE AGE: 11-29 years old

HARVEST

DATE: October 2 - October 19, 2021
HARVEST BRIX: 25.0°

WINEMAKING

2021 was an outstanding growing season for Bordeaux varietals. A warm ripening period with a couple of heat spikes accelerated the growth of the vines and ripening of the fruit. Extended cold soaks lasting 5-7 days provided natural color and flavor extraction from the grapes and gave the native yeast populations time to increase. Pumpovers were conducted twice per day once the native yeasts began fermentation, with massive aeration early and less duration later on. Once the fermentation slowed, the skins were allowed to rest on the wine, keeping overall contact from 30-50 days. The wine was aged for 16 months in French oak (25% new) and bottled April 2023.

WINEMAKER'S COMMENTS

"The red loam soils of the Kunde Estate provide a great foundation for growing stellar Cabernet. When we harvest in October, we know that we maximize the hang time the fruit is given to express the terroir of the Sonoma Valley. This estate grown wine may be considered our house wine, but if this tastes like a house wine, I'd stay home any time! Best enjoyed with family around your favorite summer BBQ grills - burgers to spare ribs - this one is versatile."

Zachary Long



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Summer 2023	14.5%	3.70	Dry	0.57