

2007  
**CHARDONNAY**  
SONOMA VALLEY

**F**resh and vibrant with a wonderful balance between fruit and oak, our 2007 Chardonnay delivers a focused core of fresh green apple and mandarin orange flavors with rich accents of nutmeg and cinnamon. A kiss of oak adds to the overall complexity yet doesn't diminish from the fruit-forward characteristics that shine so brightly in this Sonoma Valley Chardonnay.

*Fresh green apple and mandarin oranges with rich accents of nutmeg and cinnamon*

**Fruit**

100% Chardonnay

**Harvest**

August 30 thru September 25. Harvest Brix of 24.0°.

**Winemaking**

- 60% of the cuvee was barrel fermented with the balance fermented in stainless steel at cool temperatures to give added complexity and a rich mouthfeel along with crisp, fresh fruit character.
- Partial malolactic and aging on the yeast lees along with restrained use of new French and Hungarian oak cooperage gave added layers of flavors.
- The barrel fermented portion was aged for 7 months in small oak barrels; the tank fermented portion remained in stainless steel.
- The wine was bottled in May 2008.

**Food Pairing**

Orzo salad spiced with kalamata olives and prosciutto



**WINERY & VINEYARDS**

*A Family Winegrowing Legacy Since 1904*



*Release Date*

**May 2009**

*Residual Sugar*

**0.26**

*Total Acid*

**0.64**

*Alcohol*

**13.8%**

*pH*

**3.53**

**Winemaker's Comments**

*"There's a phrase you'll hear sometimes in sales: 'This baby over-delivers all day long!' The 2007 Kunde Estate Chardonnay is a wine that fulfills that statement. Using our own outstanding estate fruit, we've used high-end winemaking techniques on a wine sold at a reasonable and fair price to give you loads of flavor and complexity. The aromas are filled with fuji apples, bread dough, and a touch of oak. The flavors follow up with crisp mandarin oranges and a sprinkling of cinnamon and nutmeg. This wine was made for something as down home as chicken and dumplings or as upscale as lobster bisque."*

Tim Bell  
Winemaker