



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2009 SONOMA VALLEY MAGNOLIA LANE SAUVIGNON BLANC

The Magnolia Lane name pays tribute to the lane of magnificent 100+ year old Magnolia trees that border our Wildwood Vineyards ranch entrance, under which our Sauvignon Blanc grapes are grown. Blended with small amounts of Semillon and Viognier, this is a refreshingly crisp and flavorful wine that lives up to its lovely name.

Intense aromas of grapefruit and pineapple



VINEYARDS

Varietal mix: 91% Sauvignon Blanc, 6% Semillon, 3% Viognier
Appellation: Sonoma Valley, Kunde Family Estate
Clonal Selections: Sauvignon Blanc - 1, 7, 22, 376, 530 and Musque
Vine Age: 4 to 25 years

HARVEST

Date: September 1 thru 22, 2009 **Harvest Brix:** 23.3°

WINEMAKING

Varying the light exposure in the vines and level of ripeness at harvest in various vineyard blocks gave us a wide spectrum of flavors, from grapefruit and gooseberry to exotic Mexican guava. Skin contact with about 30% of our Sauvignon Blanc accentuates the herbal, mineral qualities of this grape. Blending Semillon and Viognier adds body and complexity to the blend. 95% of the juice was fermented at cool temperatures in stainless steel, and 5% was barrel fermented in seasoned oak barrels for crisp, clean flavors. The wine was then aged in stainless steel and oak cooperage for four months, followed by bottling in February 2010.

FOOD PAIRING

Oysters on the half shell or giant grilled prawns

WINEMAKER'S COMMENTS

“The 2009 Kunde Magnolia Lane Sauvignon Blanc is an exciting release for us. This is the first vintage to be made with our new clonal selections of Sauvignon Blanc, including the Musque clone. Our addition of Semillon adds some body to the blend, and a small bit of Viognier gives it a subtle floral note. Magnolia Lane Sauvignon Blanc has always been a winner, but we love the new fragrant complexities created in the 2009 version, filled with aromas of grapefruit, pineapple, and just a hint of Mexican guava. It makes us think of outdoor entertaining, with prawns, summer squash, and eggplant on the grill.”

Jim Bell

TIM BELL, WINEMAKER



RELEASE DATE April 2010
RESIDUAL SUGAR 0.35
TOTAL ACID 0.69

ALC 13.8%
PH 3.26