



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2006 SONOMA VALLEY ZINFANDEL

An elegantly styled wine that offers decadent aromas and flavors of bright boysenberry fruit, layered with hints of pepper and wood spice. The supple, smooth tannin structure is deftly balanced by toasty oak and vanilla components derived from the wine's extended aging period in small French, European, and American oak cooperage.

The spicy flavors seem to grow in your glass.



VINEYARDS

Varietal mix: 90% Zinfandel, 7% Petite Sirah, 3% Syrah

Appellation: Sonoma Valley

Yield: 3 tons per acre

Vine Age: 10 to 30 Years

HARVEST

Date: September 28 to October 27

Harvest Brix: 26.2°

WINEMAKING

Mother nature presented us with a challenge in 2006. A rain storm in September led us to pick a small portion of our Zinfandel fruit just before it hit. We left the majority of the Zinfandel vineyards to ride it out to attain riper, fuller flavors. The strategy worked out - we achieved a balanced, elegant wine that is varietally correct and delicious in flavor.

A 2-3 day cold soak was followed by inoculation with selected yeast strains. Pumpovers were done twice per day with aeration. The fermentation temperatures ranged from 74°F to 88°F. The wine was aged for 17 months in barrel; 20% new barrels, consisting of French, European, and American oak.

FOOD PAIRING

Pork tenderloin with a spicy rub and a fruit glaze

WINEMAKER'S COMMENTS

"The 2006 Kunde Family Estate Zinfandel is one sneaky character. It starts out as a well-mannered and elegant claret-styled wine, but the spicy flavors seem to grow in your glass. The beautiful berry aromas follow up and keep on coming. Pork tenderloin with a spicy rub would be just the match for this beauty—well-mannered but a little bit wild. Watch out - you might find the bottle disappearing somehow!"

Jim Bell

TIM BELL, WINEMAKER



RELEASE DATE Winter 2009
RESIDUAL SUGAR Dry
TOTAL ACID 0.65

ALC 14.5%
PH 3.71