

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2022 ZINFANDEL, SONOMA VALLEY

Our estate grown Zinfandel is a charmer with its aromas of cherry, chocolate, raspberry and cinnamon. Tiers of cherry pie and cinnamon are highlighted with notes of orange and rich tannins. Juicy and fruit forward, this vintage is marked particularly by its rich, lengthy finish.

Aromas of cherry and chocolate with flavors of cherry pie and cinnamon

VINEYARDS

APPELLATION: Sonoma Valley

VINE AGE: 11- 55 years old

HARVEST

DATE: August 30 - October 6, 2022

HARVEST BRIX: 26.1°

WINEMAKING

The 2022 vintage, with its moderate summer weather, was shaping up to be a late harvest before a heat spike around Labor Day which accelerated ripening by about three weeks. We picked our Zinfandel blocks before and after the heat spike which added complexity of the flavor profile. Grapes were destemmed to tank cold and allowed to slowly warm up as the fermentation built. Zin fermentations are notorious for sticking (stopping before dryness) as the sugar levels rise as sugar soaks out of the fruit. We monitor these tanks carefully and ferment at cooler temperatures which allows for stronger/healthier yeast. After two to three weeks, we drained and pressed then allowed the wine to finish secondary (malolactic) fermentation in barrel. The wine was barrel aged for 13 months in a combination of French and American oak (30% new) and bottled in April 2024.

WINEMAKER'S COMMENTS

"Zinfandel has a long history in Sonoma Valley and for good reason. The summer temperatures are warm during the day but cool off at night and humidity is a rarity - a plus for a thin-skinned variety like Zinfandel. Our diurnal temperature swing allows the grapes to ripen while maintaining their spiciness - a hallmark of a good Zinfandel. This vintage offers a great deal of fruit forward opulence which will pair with summertime barbecues or a traditional holiday meal."



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2024	14.7%	3.55	Dry	0.61

