



Wine Club AUGUST 2009



Cycle & Sip in the Vineyards with Jeff Kunde

Sunday, October 4, 9:30 am
\$50/person



The tour, conducted by 4th generation winegrower Jeff Kunde, is a moderately strenuous ride that will take you from the Sonoma Valley floor up 1,400 feet into the Mayacamas Mountain range. Lasting approximately 4 hours, the ride will conclude with a wine tasting and a Wine Country Box Lunch overlooking the Sonoma Valley. Each person needs to supply their own bike and helmet.

Pre-registration is required at kunde.com and space is limited.

BLENDING - IT'S A GOOD THING!

One of the most time-honored tools in the winemaker's toolkit is blending different varieties to create a superior wine. The best known example to wine aficionados may be Bordeaux, where Cabernet Sauvignon, Cabernet Franc, and Merlot have been blended for years. This was the Old World tradition winegrowers brought with them to California. We also see it in Kunde's historic Shaw vineyard, where Zinfandel is peppered with Alicante Bouschet, Grenache, and other grape varieties.

Blending allows the winemaker to add flavors and shape the structure of a

wine. For example, Kunde's Reserve Cabernet Sauvignon often includes Malbec and Petite Verdot in the blend. Hillside-grown Cabernet takes the lead, giving flavors of sage and black raspberry as well as firm tannins that provide body and texture. Malbec adds bright fruit to the blend, and with lower tannins balances out the astringency of Cabernet. Petite Verdot brings deep color and a unique mint aroma, as well as more finely-textured tannins.

Can outstanding wines be made with a single grape variety? At Kunde, we do it all the time with our Reserve

Chardonnay. To produce a wine of more than a few hundred cases, a winery usually relies on blending different lots harvested from different vineyards or sections of a vineyard such as with our Chardonnay program. Those lots are aged separately in different types of barrels to create a variety of aromas and flavors that can be blended into a delicious wine. Combining different grape varieties is simply one of many strategies used to give you the best of the winemaker's art.

Tim Bell
Tim Bell, Winemaker

WHITE WINE OF THE MONTH

2008 CHARDONNAY NU

Suggested Retail \$18.00
Club Price \$14.40
Case Price \$151.20

Harvest

August 30th - September 8th
Average Brix 25.6°

Winemaker Comments

Some of our most exciting improvements in the last few years at Kunde Family Estate have included the planting of new Chardonnay clones. Among these is the Musque clone of Chardonnay, a subtype that is so floral and intense it's hard to believe it is actually Chardonnay. Including a good proportion of that clone in the 2008 Chardonnay Nu will make you sit up and take notice - here is a Chardonnay with great natural fruitiness! No oak or butter covers up the fresh, slightly floral aromas. You will want to try this delicious wine with salad nicoise or lightly spiced grilled shrimp. In 2008, our Chardonnay Nu is, well, new!

Tim Bell, Winemaker



RED WINE OF THE MONTH

2006 DUNFILLAN CUVÉE

Suggested Retail \$40.00
Club Price \$32.00
Case Price \$336.00

Harvest

October 3rd - October 31st
Average Brix 25.7°

Winemaker Comments

Years ago, the Cabernets of Bordeaux were quietly fortified with Syrah to add color and depth. Kunde Family Estate has turned that formula upside down with our 2006 Dunfillan Cuvée. We've based a wine on our glorious, velvety Syrah and not-so-secretly blended in some bold, rich Cabernet Sauvignon. The result is a berry-filled mouthful of wine with a hint of toast, given some structure for the cellar by the addition of the Cabernet. We think this wine would shine with some duck confit or a savory vegetable tartine, but you'll use your imagination to find other great companions. The match will be so delicious you'll have to ask who's fortifying who?

Tim Bell, Winemaker



2006 Chardonnay
Kinneybrook Vineyard
 \$150/case
 Retail \$300/case



2005
Vallée de la Lune
 \$138/case
 Retail \$276/case



SALE WINES*

Full case only
 No mix and match
 While supplies last

 *Cannot be combined
 with other offers;
 \$1 shipping not applicable

2005 Merlot
 \$96/case
 Retail \$216/case



2005 Bob's Red
FINAL VINTAGE!
 \$90/case
 Retail \$180/case



A great time was had by all at our first Lobster Feed. Sorensen Catering provided a wonderful feast and the guests enjoyed it so much, we're going to make this an annual event. Hope to see you next year!



Brooke Barnett and Kevin Strishock, club members since 2008



Kunde Family Estate President Don Chase and his wife Cathy



It was quite the spread!



Bev and Norm Owen, club members since 1999



SAVE THE DATE

EVENT SCHEDULE

September 12
 New Release Pick-Up Party
 in the Garden

October 30
 Winemaker's Halloween Dinner
 with Tim Bell in our Haunted Caverns

November 27 & 28
 Holiday Open House
 www.heartofsonomavalley.com

December 5
 New Release Pick-Up Party

HIKE SCHEDULE

Hike and Taste with Bill Myers
 August 15
 November 7
 December 19

Harvest Eco-Hike with Jeff Kunde
 September 19

Dog Hike with Jeff Kunde
 October 17

BIKE TOUR THROUGH KUNDE ESTATE
Cycle & Sip with Jeff Kunde
 October 4

To RSVP for club events, contact Erin
 707-282-1532 or erin@kunde.com

To RSVP for hikes, contact Stephanie
 707-282-1534 or stephanie@kunde.com