



# Wine Club DECEMBER 2009



## Happy Holidays!

AS 2009 COMES TO A CLOSE, we want to thank you all for your continued support of Kunde Family Estate. We truly appreciate your loyalty! It is so nice to see your friendly faces throughout the year and we look forward to your visits again in 2010. We have some great events lined up including Tunes on the Terrace, a blending seminar, our 2nd Annual Lobster Feed and HalloWinemaker's Dinner in the Aging Caves. We wish you a happy holiday season and all the best to you and your families in 2010. Cheers!

*The Kunde Family*

## White Wine of the Month 2008 CHARDONNAY

**APPELLATION**..... Sonoma Valley  
**VINE AGE**..... 2-16 years  
**AVERAGE YIELD**..... 3 tons per acre  
**CASES PRODUCED**..... 20,450

**HARVEST DATE**  
August 26 through September 10 at an average Brix of 25.1°

**WINEMAKER'S COMMENTS**  
Over the last few years some collectors and folks in the wine trade have had "ABC!" as their rallying cry; "Anything but Chardonnay!" They say Chardonnay is too manipulated by us winemakers and tastes all the same. We think the 2008 Kunde Family Estate Chardonnay is the perfect answer to those holding that opinion. Instead of going all out with barrel fermentation, we supplement that with cool fermentation in stainless steel tanks to preserve the fresh fruit flavors. Instead of boatloads of wood, we use new oak barrels as a spice. So, yes, you will smell some inviting bread dough aromas in this wine that remind you part of the blend fermented in barrels. And, yes, you'll taste a little cinnamon and butterscotch from the new oak. But what will keep you coming back for another sip are the intense, well-defined tangerine and pear flavors that linger on and on. Seared scallops, a savory seafood stew, or fettuccine are some dishes to consider with the 2008 Chardonnay. Time to get cooking!

TIM BELL, WINEMAKER



**SUGGESTED RETAIL**..... \$18.00  
**CLUB PRICE**..... \$14.40  
**CASE PRICE (12 bottles)** ..... \$151.20

## Best Costume Winners at our 1st Annual HalloWinemaker's Dinner in the Haunted Aging Caves



*Kelly Ostendorf & Chris Hamlin*



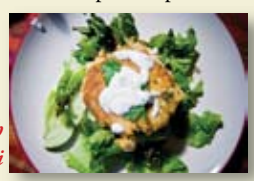
*Chris & Ayn Rillo*

Each couple won their choice of six bottles of wine! See you next year!

## Looking for a new recipe?

TIRED OF MAKING THE SAME green bean casserole? Need to spice up the dinner table? Visit [kunde.com](http://kunde.com) for great recipes that will work year round. Our recipes are not only divided by category, but also by the wine that they pair best with. We value your input, so let us know what you think of the recipes you selected. If you have your own recipe that you would like to share with us, please pass it on and we'll put it on our website.

Happy Cooking!



*Crab cakes with lemon ailoli*

## Red Wine of the Month 2007 SANGIOVESE

**APPELLATION**..... Sonoma Valley  
**VINE AGE**..... 9-13 years  
**AVERAGE YIELD**..... 4 tons per acre  
**CASES PRODUCED**..... 460

**HARVEST DATE**  
September 20 through October 11 at an average Brix of 24.1°

**WINEMAKER'S COMMENTS**  
The north end of the Kunde Estate has, over the years, come to be called "Certified". That's because it once was a source of certified bud wood for other growers. The 2007 Kunde Sangiovese is grown on that Certified bench land, and some might think we're certifiably crazy to stick with this Italian grape. We do it because we get smaller berries than most other vineyard sites in California, producing a more deeply-colored and intensely flavored wine. You'll enjoy the taste of fresh cranberries accented with a little spicy oak. The inherent crispness of this wine makes it stand up well to pasta with a red meat sauce or perhaps some fresh tomatoes, basil, and garlic. Serve this wine with that meal and folks will say you're a certifiable genius.

TIM BELL, WINEMAKER



**SUGGESTED RETAIL**..... \$30.00  
**CLUB PRICE**..... \$24.00  
**CASE PRICE (12 bottles)** ..... \$252.00

## Holiday Gift Packs



**The Classic Duo**  
2007 CHARDONNAY &  
2006 CABERNET SAUVIGNON



Club Price \$34.40  
Retail Price \$43.00



**Red Wine Lover**  
2005 MERLOT &  
2005 SYRAH



Club Price \$32.80  
Retail Price \$41.00



**Chocolate Lovers**  
ZINFANDEL PORT  
CHOCOLATE CHERRIES  
MERLOT FUDGE SAUCE



Club Price \$38.40  
Retail Price \$48.00

These gift packs are a great way to wish someone a happy holiday!  
Place your order today at [kunde.com](http://kunde.com) or call 707-833-5501.

## 2010 Hike Schedule

### HIKE AND TASTE WITH BILL MYERS

JANUARY 9  
FEBRUARY 6  
APRIL 3  
JUNE 19  
AUGUST 7  
NOVEMBER 6  
DECEMBER 11

\$25/person includes wine tasting.  
A portion of the hike fee will be donated  
to the Sonoma Ecology Center.

### ECO-TOUR DOG HIKE WITH JEFF KUNDE

MARCH 27  
MAY 15  
OCTOBER 9

### 4TH OF JULY DOGGIE CELEBRATION WITH JEFF KUNDE

JULY 3

\$45/person includes wine tasting and lunch. A portion  
of the hike fee will be donated to Canine Companions  
and the Sonoma County Humane Society.

### HARVEST ECO-HIKE WITH JEFF KUNDE

SEPTEMBER 18

\$60/person includes wine tasting and lunch. A  
portion of the hike fee will be donated  
to the Sonoma Ecology Center.

## Save the Date

FEBRUARY 13 & FEBRUARY 14  
Valentine's Day at Kunde Family Estate

MARCH 13  
New Release Pick-Up Party

MARCH 20 & MARCH 21  
Savor Sonoma Valley

MAY 1  
Winemaker's Dinner in the Caves  
with Tim Bell

SATURDAY, MAY 29  
Tunes on the Terrace

SATURDAY, JUNE 26  
Lobster Feed

THURSDAY, JULY 8  
New Release Pick-Up Party

SATURDAY, AUGUST 14  
Blending Seminar in the Aging Caves

SATURDAY, SEPTEMBER 11  
New Release Harvest Pick-Up Party

OCTOBER 30  
HalloWinemaker's Dinner in the Haunted  
Aging Caves with Tim Bell

NOVEMBER 26 & NOVEMBER 27  
Holiday Open House

DECEMBER 4  
New Release Pick-Up Party

RSVP for club events, contact Erin, 707-282-1532 or [erin@kunde.com](mailto:erin@kunde.com)

RSVP for the hikes, contact Stephanie, 707-282-1534 or [stephanie@kunde.com](mailto:stephanie@kunde.com)

