



## Wine Club JUNE 2009



It's not too late to sign up for the LOBSTER FEED! We are very excited about this event and hope you can attend. Space is limited so RSVP soon!



Saturday, July 18  
\$75/each member  
RSVP to Erin, 707-282-1532 or  
erin@kunde.com

Celebrate Father's Day on Sunday, June 21! Bring that special Dad in for a tasting in our Kinneybrook Room. Remember, club members are the only ones who can enjoy the experience for just \$10/person. Come enjoy our Reserve wines along with local Artisan cheeses and crackers, followed by our popular Zinfandel Port and a chocolate truffle. You may also bring a picnic and enjoy lunch on our Vineyard Terrace. We hope to see you on the 21st!



### Attention Will-Call Members!

It's that time of year again as we need to make some room in our storage area. If you haven't visited us in a while, please come by to pick up your wines and enjoy your complimentary tasting. We will be sending out postcards soon with the pick-up reminder. Any wines from early 2009 not picked up will be shipped at your expense. We thank you for your cooperation and understanding.

## WHITE WINE OF THE MONTH

### 2008 Gewürztraminer

Suggested Retail \$16.00  
Club Price \$13.60  
Case Price \$134.40

#### Harvest

August 21st at an average Brix 23.0°

#### Winemaker Comments

How can a wine so delicate be so powerful at the same time? You can ponder those mysteries sipping on the 2008 Kunde Estate Gewürztraminer. The color is pale, and the texture on your tongue light and graceful, but the aromas and flavors are intense: ripe peaches and tangerines backed by perfumey floral aromas linger in your mouth well after the sip is gone. Something this aromatic needs an exotic food match. How about a moderately spicy pad thai with fresh vegetables, or a fresh salad with a raspberry vinaigrette? Some mysteries are best left unanswered.

*Tim Bell, Winemaker*



## RED WINE OF THE MONTH

### 2007 Vallée de la Lune

Suggested Retail \$25.00  
Club Price \$21.25  
Case Price \$210.00

#### Harvest

September 25th - October 8th at an average Brix 25.9°

#### Winemaker Comments

Spicy! That's what you'll say when you try the 2007 Kunde Estate Vallée de la Lune for the first time. This black beauty explodes in your mouth with juicy raspberries and cracked black pepper. We had a good crop of Mourvèdre in 2007 and let it take the lead in this blend of three great Rhône red varieties. Want to bring out the fruit in the wine? Serve it alongside a sizzling pepper steak. Want to enjoy that spice? How about a grilled Portobello burger? You won't need to reach for the pepper shaker!

*Tim Bell, Winemaker*



# SALE WINE\*

## 2006 Chardonnay Kinneybrook Vineyard

\$150/case  
Retail \$300/case



- 100% Chardonnay
- Delicate aromas of bread dough, vanilla, and cinnamon; delicious ripe citrus flavors, supported by butterscotch and spice
- Pair with chicken pot pie or scallops and shrimp

Full case only  
No mix and match  
While supplies last

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

## 2005 Vallée de la Lune

\$138/case  
Retail \$276/case



-58% Mourvèdre, 22% Grenache,  
18% Syrah, 2% Sangiovese

-Aromas of cranberry and raspberry fruit are accented by a dash of black pepper; flavors of blackberry fruit and a hint of spicy oak

-Sandwiches with grilled vegetables, a chicken-pasta salad with a mustard vinaigrette, or ham would all be great matches

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

-88.5% Merlot, 5% Syrah,  
4.3% Cabernet Sauvignon,  
2.2% Cabernet Franc

-Classic aromas of cherries and tea leaves; these aromas greet your nose and come through in the flavors, joined by some exotic sandalwood notes

-Pair with pot roast, mashed potatoes, and gravy



## 2004 Bob's Red \$90/case Retail \$180/case

-43% Syrah, 23% Cabernet Sauvignon,  
17% Petite Sirah, 12% Merlot,  
5% Zinfandel

-Rich aromas of berry syrup and ripe plums

-Versatile, supple red blend will match with so many foods

We also have these beautiful,  
Etched Magnums for sale. Perfect  
for that special Dad in your life!  
Contact Lori to order:  
707-282-1533 or lori@kunde.com

## 2004 Zinfandel

retail \$50/each  
club price \$42.50/each

-Fresh raspberry, boysenberry,  
with a hint of pepper

-Smoky grilled chicken breasts  
or pasta Bolognese



## 2004 Merlot

retail \$50/each  
club price \$42.50/each

-With aromas of cherries and  
raspberries, it will fill your  
mouth with boysenberries  
and dark chocolate

# SAVE THE DATE

## EVENT SCHEDULE

### June 6

New Release Pick-Up Party  
on Boot Hill

### July 18

Lobster Feed

### August 8

Wine & Cheese Pairing with Tim Bell

### September 12

New Release Pick-Up Party

### October 31

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

### November 27 & 28

Holiday Open House  
www.heartofsonomavalley.com for tickets

### December 5

New Release Pick-Up Party

## HIKE SCHEDULE

### Hike and Taste with Bill Myers

June 20  
August 15  
November 7  
December 19

### Harvest Eco-Hike with Jeff Kunde

September 19

### Dog Hike with Jeff Kunde

July 11  
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