



Wine Club JULY 2009



P.O. Box 639
9825 Sonoma Highway
Kenwood, CA 95452

Phone: 707-833-5501

Tasting Room Hours:
10:30 am - 4:30 pm Daily

Cave Tours:
11 am, Monday - Thursday
11 am, 12 pm, 1 pm, 2 pm, 3 pm
Friday - Sunday

Wine Club Inquiries:
erin@kunde.com or
707-833-5501 x332

Private Tours & Tastings:
stephanie@kunde.com or
707-833-5501 x334

Visit Our Website:
www.kunde.com

Find us on:
Facebook, Twitter, YouTube

HAPPY SUMMERTIME TO ALL!

With the heat of summer, we at Kunde Family Estate are now offering some 'HOT' new discounts to you, our wine club members. We all are certainly experiencing the strain of this economy, so we hope this will be a nice little perk to say thank you for being such valued and loyal customers.

Our new discount structure, effective July 1 and already applied to this month's club selection, is as follows:

20% off the purchase of 1 to 11 bottles

30% off the purchase of 12 or more bottles



The 2009 crop is coming along nicely, looking to be a heavy crop especially for Chardonnay, Zinfandel, and Cabernet Sauvignon this year. Check out the clusters of baby Chardonnay grapes on these photos of our Reserve Chardonnay vines as they continue their path to harvest in September.

Best wishes for a little summer relaxation with family and friends – and, of course, a bottle of Kunde Family Estate to savor the moment!

Marcia Kunde Mickelson
4th Generation Winegrower

WHITE WINE OF THE MONTH

2008 VIOGNIER

Suggested Retail \$24.00
Club Price \$19.20
Case Price \$201.60

Harvest

September 3rd - 8th.
Average Brix 26.9°

Winemaker Comments

Google the phrase "citrus grove" and you'll get all kinds of references: a city in Florida, a restaurant in Sydney, and recipes for fruit salad. With the release of the 2008 vintage of Kunde Viognier, we think Google will have a new reference to add to their list. Although it starts out with intense aromas of jasmine and white pepper, the flavors are bold citrus: orange, lemon, and grapefruit all make an appearance in this fresh, crisp wine. Sauté some sweet Mexican shrimp, serve it over orzo finished with lemon juice, and savor it all with 2008 Kunde Viognier. We'll let you decide if you want to fill up your wading pool and pretend you're on a white sand beach in Cancun.

Tim Bell, Winemaker



RED WINE OF THE MONTH

2006 SYRAH

Suggested Retail \$24.00
Club Price \$19.20
Case Price \$201.60

Harvest

September 26th - October 31st.
Average Brix 25.3°

Winemaker Comments

Kunde Family Estate Syrah is one of our best-kept secrets. You know us for our quality Sauvignon Blanc and Chardonnay, or maybe our delicious Zinfandel and Cabernet, but you have to try the 2006 vintage Syrah. This wine is full and rich like Cabernet, but with softer tannins and jammier blackberry flavors and a great subtle spiciness. Roasted lamb or a rich lentil stew would make your mouth very happy. We're letting you in on the secret: Sonoma Valley does Syrah!

Tim Bell, Winemaker



SALE WINES*



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



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



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



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

Full case only
 No mix and match
 While supplies last

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

THYME BRINED PORK LOIN WITH VIOGNIER APRICOT GLAZE

1 Whole Pork Loin

Brine:

2 cups sugar
 1 cup Kosher salt
 8 fresh thyme sprigs
 2 bay leaves
 12 cracked peppercorns
 1/2 diced onion
 1 gallon water

Apricot Glaze:

Zest of one lemon
 2 oz sugar
 2 lbs apricots (pitted)
 2 oz Kunde Viognier

Brine:

Boil brine for 5 minutes. Let cool. Place pork loin in cooled brine for 24 hours. Remove and pat dry with paper towel.

Apricot Glaze:

Place sugar, lemon zest and apricots on medium heat in thick-bottomed pan. Cook until apricots are soft and deglaze pan with Kunde Viognier. Remove from stove and puree in blender or food processor.

Pork Loin:

Sear pork loin in hot cast iron skillet and baste with apricot mixture. Roast at 350° until done, approximately 40 minutes. Slice and serve.

*Recipe provided by Alex Purroy,
 Owner and Chef, Dóce Lunas
 Kenwood, CA*



New Release Pick-Up Party on Boot Hill, hosted by Bill Kunde June 6, 2009



Guests enjoyed delicious food by Roli Roti



SAVE THE DATE

EVENT SCHEDULE

July 18
 Lobster Feed on the Vineyard Terrace

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
 for tickets go to:
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
 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