



Wine Club FEBRUARY 2009



Steve Thomas, Director of Vineyard Operations photo courtesy of Kent Porter/The Press Democrat

BLAME IT ON THE (LACK OF) RAIN

Although grape growers are concerned over the current economic climate, the unusually dry climate has become a much more pressing issue here at Kunde Family Estate. Do you remember the last winter when you didn't need a jacket in the morning?

With temperatures in the 70's and 80's mid-month, Director of Vineyard Operations Steve Thomas is worried the vines will be vulnerable to frost damage. Normally, water is sprayed on the vines to fight frost but with our largest holding pond at a fraction of its capacity, 20 acre-feet in a reservoir

that typically holds 165 acre-feet this time of year, it is an uphill battle.

Luckily for us, we have more than 100 acres of dry-farmed vines, some over 100 years old. These vines have deeper roots than most, and are more drought-tolerant than younger ones that are dependent on irrigation. Something else that's on our side is that we will plow under the cover crops in some vineyards to keep them from competing with the vines.

While the weather has not been very

cooperative, the vineyard and production crews are still very excited for this year's harvest.

We hope you all get a chance to come by and visit us in the coming months. You can take a look at our Demonstration Vineyard and get an up-close view of our vines as they progress through their annual growing cycle.

Let's enjoy this month's wine selections and toast to the chance for rain!

Cheers!

WHITE WINE OF THE MONTH

2007 Chardonnay - C.S. Ridge Vineyard

Suggested Retail \$26.00
Club Price \$22.10
Case Price (12 bottles) \$218.40

Harvest

August 30th at an average Brix of 24.3°

Winemaker Comments

You like 'em big and rich? Let us introduce you to the 2007 Kunde Family Estate Chardonnay from C.S. Ridge. This wine starts out with toasty aromas and hints of butterscotch that open up in the mouth with baked apple flavors and well-integrated oak packed into a texture of almost oily richness. Anything this big needs big flavors to match: how about pasta with sweet Italian sausage in a white wine cream sauce? That's big and rich!

Tim Bell, Winemaker



RED WINE OF THE MONTH

2006 Cabernet Sauvignon

Suggested Retail \$23.00
Club Price \$19.55
Case Price (12 bottles) \$193.20

Harvest

September 22nd-October 20th at an average Brix of 25.6°

Winemaker Comments

The 2006 Kunde Family Estate Cabernet Sauvignon is a Sonoma Valley classic. Maybe it's the fact that no other vineyard in the area has quite so much deep red dirt as we do here on the ranch that it tells you immediately this wine is pure Kunde. The aromas of raspberry and sage combine with a mouthful of chocolate richness to uniquely express our part of California. Prime rib or a juicy T-bone with garlicky chard or broccoli rabe are the first things we think of when we sip this wine. We can't promise that the high iron content of our soils fortifies our wines with essential minerals, but you can sure taste how special it makes our flavors!

Tim Bell, Winemaker



DINNER AND A MOVIE - SATURDAY, APRIL 11TH



Come enjoy a dinner in our caves, followed by our premiere screening of "Bottle Shock," a movie that was partially filmed here at Kunde Family Estate.

"Bottle Shock" is the true story of Chateau Montelena's win of the white wine portion of the 1976 Judgment of Paris tasting which made the wine world sit up and notice the California wine industry.

**The evening will begin at 5pm.
\$55 for members, \$65 for non-members.**

**Space is limited so RSVP today!
RSVP to Erin at 707-282-1532 or
erin@kunde.com**

While "Bottle Shock" was filmed in various locations throughout Sonoma and Napa, many of the overhead shots were filmed right here at Kunde Family Estate!



The film crew sets up a shot in front our aging caves and Demonstration Vineyard.



Kunde President Don Chase ready for his close-up with "Bottle Shock" star Alan Rickman. Look for Don in the final judging scene, filmed at Dunfillan Ruins.

BANANAS D'AMORE

(BANANAS WITH LOVE)



4 ripe peeled bananas sliced in half
6 tbl. unsalted butter
3/4 c. unsweetened cocoa
1/2 c. light brown sugar
1/2 tsp. vanilla
1/2 c. dark rum, plus 1 tbl. to flame
vanilla ice cream

Melt the butter in a chafing dish or a skillet set over low heat. Sauté the bananas lightly on both sides, keeping them firm. Remove from pan and set aside. Remove the pan from the heat and add cocoa. Stirring with a wooden spoon, slowly add the sugar, vanilla and rum, stirring constantly. Return to low heat, careful not to burn the mixture. Return the bananas to the pan, roll them gently in the sauce; remove from heat. Add the remaining tablespoon of rum and flame. Serve with a scoop of vanilla ice cream.

Serves 4-6.

GO GREEN!

When picking up your wine at the winery, bring back your packaging from your last visit!

After hanging up your dry cleaning, bring the plastic wrap and hangers back on your next visit.

Recycle old cards by using the front panel as a postcard.

Old magazines are appreciated by doctor's and dentist's offices, motels, and friends! Bring them to your work's break room.

Reuse plastic bags by packing them on your next vacation. They can hold dirty laundry or wet items, such as towels and swimsuits.

Donate unwanted paint to a local school or church.

Use old road maps as gift wrap.

Place torn and small pieces of wrapping paper in a home shredder and use as decorative filler for gift boxes and bags.



SAVE THE DATE

February 13

VinOlivo
www.heartofsonomavalley.com for tickets

February 14

Valentine's Day at Kunde Family Estate

March 14

New Release Pick-Up Party

March 21 & 22

Savor Sonoma Valley
www.heartofsonomavalley.com for tickets

April 11

Dinner and a Movie

June 6

New Release Pick-Up Party

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

December 5

New Release Pick-Up Party

HIKES

Sustainable Hikes with Bill Myers

February 7 August 15

April 25 November 7

June 20 December 19

Eco-Hikes with Jeff Kunde

March 28

July 11

September 19

Dog Hikes with Jeff Kunde

May 9

October 17

call 707-282-1534 for hike reservations