



Wine Club
JANUARY 2009



The New Face of Kunde Family Estate

Dear Wine Club Members,
It is with great pride that we introduce you to the new face of Kunde Family Estate. In your January shipment of wines you are receiving the 2006 Zinfandel, the inaugural shipment of our new packaging for estate bottled wines. As wine club members you are the first to purchase this wine, and see our wonderful new label which speaks to what Kunde Family Estate is all about. We are passionate about the sustainable stewardship of our estate, which not only encompasses our efforts in our vineyards

but also in our winemaking and business practices on a daily basis. In this day and age of wineries getting gobbled up by corporate giants, we remain a family owned winery estate in the beautiful Sonoma Valley. Our eco-premium wines are shaped by the richness and character produced from the terroir of the Kunde Estate, and the winemaking expertise of our Winemaker, Tim Bell. We strive to have each wine express an authentic core of aromas and flavors of pure fruit that convey the true nature of each varietal and reflect the land in which they

are grown.
As we continue our journey of winegrowing to the 5th generation of Kunde family members, we hope you appreciate our efforts in bringing you the finest that our estate has to offer!

With Warmest Regards and Best Wishes in the New Year,

Marcia Kunde Mickelson
4th Generation Winegrower

WHITE WINE OF THE MONTH

2007 Chardonnay, Wildwood Vineyard

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

Harvest

Block 18 on September 6th, Block 35 on September 18th at a Brix of 25.1°

Winemaker Comments

For many years the Chardonnay, Wildwood Vineyard, selection has been the workhorse clone on the ranch because it produces crisp, fresh fruit. In 2000, we planted a new block of the highly-prized Clone 15 Chardonnay. Ranging across a steep hillside at the 1,000-foot elevation, this block has just begun to come into its own. Both Wildwood Vineyard block and Clone 15 selections are part of this beautiful wine. Flavors of baked apples, hints of pears and peach, and a helping of toasty oak are layered on top of a viscous, mouth filling wine. Try it alongside some good old-fashioned mac n' cheese made from scratch, or go upscale with Chicken Kiev. At Kunde Family Estate, we know Chardonnay.

Tim Bell, Winemaker



RED WINE OF THE MONTH

2006 Zinfandel

Suggested Retail \$18.00
Club Price \$15.30
Case Price (12 bottles) \$151.20

Harvest

September 28th-October 27th at an average Brix of 26.2°

Winemaker Comments

The 2006 Kunde Family Estate Zinfandel is one sneaky character. It starts out as a well mannered and elegant claret styled wine, but the spicy flavors seem to grow in your glass. The beautiful berry aromas follow up and keep on coming. Pork tenderloin with a spicy rub would be just the match for this beauty—well-mannered but a little bit wild. Watch out—you might find the bottle disappearing somehow!

Tim Bell, Winemaker



WHITE CHEDDAR MAC 'N' CHEESE WITH TRUFFLE OIL

Ingredients:

1 lb. macaroni
 1 1/4 cup bechamel*
 1/2 cup cream
 1 oz. truffle oil
 1/2 lb. cheddar cheese, grated
 5 oz. fontina cheese, grated
 Salt and pepper to taste
 Bread crumb topping**

***Bechamel:**

2 oz. butter
 1 oz. flour
 1 1/2 cups whole milk
 1/4 cup butter milk

****Crumb topping**

1 cup bread crumbs
 1/8 cup butter
 1 tbsp truffle oil
 1/8 cup grated white cheddar
 1 tbsp chopped parsley

Preparation:

Boil macaroni, drain and cool. Combine all ingredients and top with bread crumb topping. Bake at 350° for 45-60 minutes.

***Bechamel:**

Melt butter, stir in flour, cook 2 minutes (until very bubbly). Whisk in milk and bring to a gentle boil, whisking constantly.

****Crumb Topping:**

Melt butter. Toss with bread crumbs. Bake at 350° for 15-20 minutes (until golden brown). Cool before using.

Pair with Kunde Estate 2007 Chardonnay, Wildwood Vineyard



Recipe provided by Preferred Sonoma Caterers

Kunde Family Estate offers four beautiful locations for your memorable celebrations in life.

The Kunde hospitality team will work closely with you to custom-design an unforgettable wine country experience, from intimate dinners, to corporate gatherings, to romantic weddings overlooking the fabled Valley of the Moon.

Contact our Hospitality & Events Department for information
 707-833-5501 events@kunde.com
special pricing for club members


 Love
 is in the air at
 Kunde Family Estate
 

Celebrate Valentine's Day with your special someone on Saturday, February 14. Members will enjoy complimentary wine, strawberries and chocolate. Stop by the Tasting Room for your special treat between 11am-4pm. No reservations required.

SAVE THE DATE

February 14

Valentine's Day at Kunde Family Estate

March 14

New Release Pick-Up Party

April 11

Winemaker's Dinner in the Caves

June 6

New Release Pick-Up Party

July 18

Lobster Feed

August 8

Wine & Cheese Pairing with Winemaker Tim Bell

September 12

New Release Pick-Up Party

October 31

Winemaker's Halloween Dinner in the Haunted Caves

December 5

New Release Pick-Up Party

HIKES

Sustainable Hike with Bill Myers

January 17	August 15
February 7	November 7
April 25	December 19
June 20	

Eco-Hike with Jeff Kunde

March 28
 July 11
 September 19

Dog Hike with Jeff Kunde

May 9 (revised date)
 October 17