



Wine Club MARCH 2009



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We want to invite all our members to join us on Facebook and Twitter! Receive instantaneous updates on events and the latest happenings here at Kunde Family Estate. Simply sign up on each website, search for us by typing in 'kunde estate' and become a fan. Share stories, review our wines, post pictures - you can do it all! We hope you enjoy this new venture of ours and can't wait to see you on Facebook and Twitter!

SIGN UP TODAY!

We here at Kunde Family Estate have planned some great events for you all year long. We have some of our standard events, such as our pick-up parties and Winemaker's Dinners, but we have added some new ones, such as Dinner and a Movie, Mother's Day Brunch, and a Lobster Feast.

We also have three different hikes for you to enjoy. Our Sustainable Winegrowing Hikes are led by Sonoma Valley Docent Bill Myers. Our Green Eco-Tours are led by 4th Generation Winegrower Jeff Kunde and include lunch overlooking Sonoma Valley. Finally, our popular Dog Hike is back! Also led by Jeff Kunde, the dogs get their very own water tasting bar!

Kunde will be participating in Savor Sonoma Valley in March, Passport to Sonoma Valley in May (see back for special code for club member pricing), and the Holiday Open House in November.

We hope you will stop by and enjoy the benefits of your membership today. One perk of being a member is this month's red wine selection. We have given you a 30% bottle price discount on our 2003 Cabernet Sauvignon - Drummond Vineyard.

Cheers!

Erin Aikens, Wine Club Manager



WHITE WINE OF THE MONTH

2008 Magnolia Lane Sauvignon Blanc

Suggested Retail \$17.00

Club Price \$14.45

Case Price (12 bottles) \$142.80

Harvest

August 27th-September 16th at an average Brix of 24.3°

Winemaker Comments

Year in and year out, Kunde's Magnolia Lane Sauvignon Blanc is one of the most exotic wines you'll ever have. Crisp, clean, and fresh, it reminds one of the warm Sonoma Valley sun that has ripened sweet grapes on the Kunde Family Estate for over 100 years. When you're feeling a little warm you can enjoy a cool glass brimming with flavors of musky cantaloupe, exotic guava, and crisp grapefruit, with just a hint of fresh-mown grass to add complexity. Do yourself a favor and try this with some smoky grilled vegetables and shrimp skewers. Put a colorful little umbrella in your glass and you'll feel like you're in the Caribbean!

Tim Bell, Winemaker



RED WINE OF THE MONTH

2003 Cabernet Sauvignon - Drummond Vineyard

Suggested Retail \$60.00

Club Price \$42.00

Case Price (12 bottles) \$504.00

Harvest

October 15th and 16th; Brix 25.7°

Winemaker Comments

Is it any accident that the 2003 Cabernet Sauvignon - Drummond Vineyard tastes so French? The vines used to make this wine came from cuttings planted on our hills in 1879 by Capt. John Drummond; those cuttings came from Chateau Margaux and Chateau Lafite-Rothschild, two of Bordeaux's first growths. This elegant wine fills your glass with aromas of cedar and pure raspberry fruit, followed by delicious flavors of raspberry jam and chocolate. A touch of chalky tannins at the finish let you know it still has life ahead of it. Savor it with rare prime rib or rack of lamb. This is a wine steeped in tradition that makes all of us at Kunde raise a glass and say, "Salute!"

Tim Bell, Winemaker



Mother's Day Brunch

Sunday, May 10

arrive by 10:30 am, brunch served at 11 am

Enjoy a decadent Wine Country Brunch on our Vineyard Terrace, followed by a tour through the 32,000 square foot Aging Caves with a sample of our wine straight out of the barrel!

Win great raffle prizes, including wine bottles signed by the Kunde family, Vineyard Tours and Eco-Hike gift certificates!

Sign up soon as space is limited!

\$55/each member

RSVP to Stephanie 707-282-1534 or
stephanie@kunde.com

Scrambled Eggs with Fresh Vegetables

Brioche French Toast

Fresh Fruit Salad

Honey Glazed Spiral Ham

Petite Pastries

Orange Juice, Coffee, Tea

Chocolate Truffles

Lobster Feast

Saturday, July 18

4:30 pm

Kick off the summer with a lobster feast!

Wine club members will enjoy lobster, prawns, corn, artichokes, and all the fixings provided by Sorensen Catering.

Bring your friends and family as you enjoy our estate grown wines out on the Vineyard Terrace. Put on your lobster bibs, roll up your sleeves and dive in!

\$80/each member

RSVP to Erin 707-282-1535 or
erin@kunde.com

dinner menu includes:

Fresh Maine Lobster, Prawns, Corn,
Garlic, Artichokes, Yellow Onions, Red Potatoes,
Fresh Sour Baguette, Drawn Butter

Also provided:

Fresh Lemons, Creole Seasoning, Lobster Crackers,
Hot Sauce, Lobster Bibs



SAVE THE DATE

March 14

New Release Pick-Up Party

March 21 & 22

Savor Sonoma Valley

www.heartofsonomavalley.com for tickets

April 11

Dinner and a Movie

May 10

Mother's Day Brunch

May 16 & 17

Passport to Sonoma Valley

www.sonomavalleywine.com for tickets
exclusive ticket prices for club members!
use code 'wino'

June 6

New Release Pick-Up Party

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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

November 27 & 28

Holiday Open House

www.heartofsonomavalley.com for tickets

December 5

New Release Pick-Up Party

HIKE SCHEDULE

Sustainable Hikes with Bill Myers

April 25

November 7

June 20

December 19

August 15

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