



Wine Club
OCTOBER 2009



There's Still Time to RSVP!

THE GHOULS AND GOBLINS will be at Kunde Family Estate on Friday, October 30 for our HalloWinemaker's Dinner in the Haunted Aging Caves. Join Winemaker Tim Bell and Assistant Winemaker Russ Fish for a fun-filled evening. There will be prizes for the most creative costumes as well as a silent auction. Club member and first guest \$100 each; additional guests \$130 each.

RSVP to Erin at 707.282.1532 or erin@kunde.com

Come if you Dare!



White Wine of the Month

2008 SEMILLON

APPELLATION..... Sonoma Valley
VINE AGE.....Average 28 years
AVERAGE YIELD..... 3 tons per acre
CASES PRODUCED.....150

HARVEST DATE
August 26 through September 16 at an average Brix of 23.6°

WINEMAKER'S COMMENTS
You have to admire the fierce loyalty of fans of Semillon. They swear that it's near-impossible to make a decent Sauvignon Blanc wine without including Semillon in the blend. We like to turn things upside down here at Kunde by making a Semillon wine blended with Sauvignon Blanc, and then we make up our own rules by adding a splash of Viognier to the mix. A little barrel fermentation and a subtle flavor of new oak are the final ingredients. You get a crisp, fresh wine with great texture that tastes of pears, honeysuckle, and just a bit of toasty oak. A pairing of Chinese chicken salad and the 2008 Kunde Semillon will make everyone happy, and we can forget about all those wine-blending controversies!

TIM BELL, WINEMAKER

SUGGESTED RETAIL..... \$17.00
CLUB PRICE..... \$13.60
CASE PRICE (12 bottles) \$142.80



Sale Wine!

2005 MERLOT

SUGGESTED RETAIL.....\$216/case
SUPER SALE PRICE..... \$72/case

2005 BOB'S RED

SUGGESTED RETAIL.....\$180/case
SALE PRICE..... \$90/case

***This is the LAST vintage of Bob's Red, ever!
Get your case while supply lasts!***

Full case purchases only - No mix and match -
Cannot be combined with any other offer - \$1 shipping not applicable

It's time for the Holidays!

AS THE CHILL IN THE AIR LINGERS and you nestle on the couch with a glass of wine, start making your gift list for the upcoming holidays. Need something for your friendly neighbor? How about a gift for the co-worker that always goes above and beyond? A gift membership to the Kunde Family Estate Wine Club is a great way of letting someone know you appreciate them. Gift recipients get the same great discounts that you do and can receive wine for 3, 6 or 12 months. You select the start date and end date as well as the wine preference. Contact Erin at erin@kunde.com for more details. Don't you wish all things in life were this easy?

Red Wine of the Month

2007 BARBERA - BLOCK 3BB04

APPELLATION..... Sonoma Valley
VINE AGE.....Average 28 years
AVERAGE YIELD..... 2.5 tons per acre
CASES PRODUCED..... 480

HARVEST DATE
September 19 through September 25 at an average Brix of 25.5°

WINEMAKER'S COMMENTS
If you read enough back labels of wine, you've come across a few that tell you they are wonderful to drink now but will also age nicely. You can't have it both ways, right? But the 2007 Barbera truly serves both desires. This wine is so enticing now in its youth, with its bright, fresh cherry fruit aromas and framed by delicious toasted oak. Yet it has refreshing acidity and some depth to the flavors that bode well for aging over the next 5-7 years. We think you're best off buying enough to enjoy a few bottles now with grilled sausages and veggies, and aging a few more to try later with pasta and a rich marinara sauce. You really can have it all.

TIM BELL, WINEMAKER

SUGGESTED RETAIL.....\$30.00
CLUB PRICE..... \$24.00
CASE PRICE (12 bottles) \$252.00



Pumpkin Cheesecake ~ submitted by Lynette Meredith, Vineyard Administrator

Ingredients for Crust

- 1 3/4 cups graham cracker crumbs
- 3 T. light brown sugar
- 1/2 t. ground cinnamon
- 1 stick melted butter

Ingredients for Filling

- 3 (8 oz.) packages cream cheese, at room temperature
- 1 (15 oz.) can pureed pumpkin
- 3 eggs plus 1 egg yolk

cont...

- 1/4 cup sour cream
- 1 1/2 cups sugar
- 1/2 t. ground cinnamon
- 1/8 t. fresh ground nutmeg
- 1/8 t. ground cloves
- 2 T. all-purpose flour
- 1 t. vanilla extract

- Preheat oven to 350°F. To make the crust, combine crumbs, sugar and cinnamon in medium bowl. Add melted butter. Press down flat into 9-inch springfoam pan. Set aside.
- To make the filling, beat cream cheese until smooth. Add pumpkin, eggs, egg yolk, sour cream, sugar and the spices. Add flour and vanilla. Beat together until well combined.
- Pour into crust. Spread out evenly and place in oven for 1 hour. Remove from oven and let sit 15 minutes. Cover with plastic wrap and refrigerate 4 hours.



September New Release Pick Up Party

The rain stayed away as club members got a close look at our new vegetable garden and enjoyed food prepared by Componere Fine Catering and Preferred Sonoma Caterers.



Save the Date

EVENT SCHEDULE

OCTOBER 30
HalloWinemaker's Dinner in our Haunted Aging Caves

NOVEMBER 27 & 28
Holiday Open House
www.heartofsonomavalley.com for tickets

DECEMBER 5
New Release Pick-Up Party

HIKE SCHEDULE

HIKE & TASTE WITH BILL MYERS
November 7
December 19

DOG HIKE WITH JEFF KUNDE
~~October 17~~ **SOLD OUT!**

2010 Events and Hikes will be posted soon on kunde.com

RSVP CONTACTS

FOR WINE CLUB EVENTS
ERIN AIKENS
707.282.1532 erin@kunde.com

FOR ALL HIKES
STEPHANIE FRANCI
707.282.1534 stephanie@kunde.com

