



BECAUSE ALL GREAT WINE SHOULD BE GREEN



Featured July Wines

**2009 SEMILLON
SONOMA VALLEY**
Flavors of pineapple with hints of floral and spice. This is one of the boldest Semillon's we've ever produced!

**2006 MERLOT
SONOMA VALLEY**
Classic aromas of tea leaf and plums along with a great acid structure and velvety tannins. This wine is easy to love from the first sip.

HARVEST ECO-HIKE WITH JEFF KUNDE

Experience the sights and sounds of the Sonoma Valley harvest at Kunde Family Estate on September 11, 2010.

Join 4th Generation Winegrower, Jeff Kunde, on a fun, casual and up-close hike through the 1,850 acre volcanic and vertical Kunde Estate. This is a great opportunity to see sustainable winegrowing practices at work while taking in some of wine country's most spectacular scenery. Jeff's tour will wind through the estate's distinct eco-systems, each one uniquely contributing to the process of sustainable winegrowing.

The hike will also conclude at the Tasting Room, where invigorated hikers can sample Kunde's hand crafted estate-grown wines.

\$60 per person includes wine tasting and lunch. Reservations can be made at kunde.com or contact Stephanie at (707) 282-1534 or Stephanie@kunde.com

SAVE THE DATE

SEPTEMBER 11.....New Release Harvest Pick-Up Party

OCTOBER 30.....Hallo Winemaker's Dinner in the Haunted Aging Caves with Tim Bell

DECEMBER 4.....New Release Pick-Up Party

See reverse for our 2010 Hike Schedule

THE 2010 CROP IS SET !

The weather has gotten warm and the vines are responding with a burst of vigorous growth. Because of all of the spring rains, we are now dealing with vines on steroids – total unbridled growth!!! Our vineyard teams are working overtime to get these wild untamed vines back into an organized canopy by stuffing the canes between the trellis wires, pulling leaves, and trying to get the developing clusters exposed to morning sunlight. Right now, a vineyard in one day can go from looking like an overgrown jungle to an organized, well trained, manicured vineyard. Our goal is to have all of the shoots inside the trellis and the fruit exposed by the end of July. Lots of hand work, time, and energy is involved, but vineyard work in a timely matter is critical at this time of year.

VINEYARD HAPPENINGS

IT'S SUMMERTIME IN THE VINEYARDS

Our last new vineyard of the year was just planted – an extension of our Magnolia Lane Sauvignon Blanc on the valley floor. Clonal selection Sauvignon Musque and the French clone 352.



Raul just getting ready to plant a green Sauvignon Blanc 'potted' vine.



Placing the vine in the ground next to its training stake with drip lines ready to go to deliver water.



A completed planting of the new vineyard. The white vine shelters protect the young vines from rabbits and act as a little greenhouse for the new vines.

MOUNTAIN TOP AFTER HOURS

Book a Private Event

Bring your friends, family or co-workers to relax away the evening with views of the entire Kunde Family Estate and the Sonoma Valley spread out below you – at 1,400 feet that is!

Enjoy the space from 6pm - 8pm with a wine and cheese reception, receiving a tour of our beautiful Estate along the way. 26 person maximum; shuttles, wine and cheese will be provided. Contact our Hospitality Department for more information or to make a reservation: 707-833-5501 x334 or events@kunde.com



2010 HIKE SCHEDULE

HIKE & TASTE WITH BILL MYERS

Aug. 7, Nov. 6, Dec. 11
 \$25 per person includes wine tasting. A portion of the hike fee will be donated to the Sonoma Ecology Center.

ECO-TOUR DOG HIKE WITH JEFF KUNDE

Oct. 9
 The Eco-Tour Dog Hike is \$45 per person including wine tasting and lunch. A portion of the hike fee will be donated to Canine Companions and the Sonoma County Humane Society.

HARVEST ECO-HIKE WITH JEFF KUNDE

Sept. 11
 \$60 per person includes wine tasting and lunch. A portion of the hike fee will be donated to the Sonoma Ecology Center.

WHITE WINE OF THE MONTH

2009 SEMILLON

APPELLATION....Sonoma Valley, Kunde Estate
 VINE AGE.....13 - 46 years
 AVERAGE YIELD.....3.1 tons per acre
 HARVEST DATE..... September 1 - 24, 2008

“Semillon is an important white grape in Bordeaux, France, but we can’t help thinking that the way we grow it here at Kunde Family Estate reflects the American way of doing things. The vineyard rows of Bordeaux are narrow, just over 3 feet apart, with small vines trained low to the ground. At Kunde, our Semillon vineyard rows are anywhere from 8 to 12 feet apart, and the vines grow high and full. Maybe that same big American spirit is what you taste in our 2009 Semillon: there are flavors of pineapple and hints of spice and flowers. It’s one of the boldest Semillon’s we’ve ever produced. But when it comes time to pair it with food, we recommend a measured approach: some fresh pasta with pesto will let the bright American flavors shine through.”

TIM BELL, WINEMAKER



SUGGESTED RETAIL.....\$13.00
 CLUB PRICE.....\$10.40
 CASE PRICE (12 bottles).....\$109.20

RED WINE OF THE MONTH

2006 MERLOT

APPELLATION....Sonoma Valley, Kunde Estate
 VINE AGE.....5 - 24 years
 AVERAGE YIELD.....3.2 tons per acre
 HARVEST DATE.....Sept. 21 - Oct. 11, 2007

“We used to know a French wine-lover who, when tasting an exquisite wine, would say, “Thees wine is so good!” We think you might be tempted to attempt your best French accent and utter the same line when you enjoy the 2006 Kunde Family Estate Merlot. This vintage gave us a wine with classic aromas of tea leaf and plums along with great acid structure and soft tannins. It’s the kind of wine that is good and easy to love right from the first sip. It will nicely complement foods such as a garlicky lamb roast or creamy polenta with wild mushrooms. It might make you say, “Mmm, eet is soo good!”

TIM BELL, WINEMAKER



SUGGESTED RETAIL.....\$18.00
 CLUB PRICE.....\$14.40
 CASE PRICE (12 bottles).....\$151.20