

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2022 CABERNET SAUVIGNON, SONOMA VALLEY

Our Sonoma Valley Cabernet showcases rich aromas of black cherry with cinnamon and nutmeg spice. Waves of blackberry and currant flavors play across the palate and are given added length and depth by the wine's approachable tannins.

Black cherry aromas with ripe blackberry and currant notes on the palate

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate
VARIETAL SELECTION: 77% Cabernet Sauvignon, 7% Cabernet Franc, 5% Merlot, 5% Syrah, 2% Petit Verdot, 2% Malbec, 2% Petit Sirah
CLONES: Cabernet 337, 4, 169, 8 and 412
VINE AGE: 12-30 years old

HARVEST

DATE: September 22 - October 24, 2022

WINEMAKING

The 2022 vintage, with its moderate temps, was shaping up to be a late harvest before a heat spike on Labor Day, which accelerated ripening by three weeks. Our Cabernet Sauvignon grapes came in earlier than usual but with ripe bold flavors. The skins had softer tannins than usual which allowed for extended maceration without aggressive astringency. The grapes were destemmed to tank cold and then proceeded to slowly warm up as the fermentation built. Because of this year's softer tannins, we were able to extend maceration on the skins for about a month before draining and pressing. Then the wine finished its secondary (malolatic) fermentation in barrel and was aged for 16 months in French and American oak (34% new). The finished wine was bottled April 2024.

WINEMAKER'S COMMENTS

"The red loam soils of the Kunde Estate provide a great foundation for growing stellar Cabernet. This Estate Cabernet Sauvignon may be considered our house wine, but if this tastes like a house wine - I'd stay home anytime! Best enjoyed with the family around your favorite summer barbecue grills, burgers to spare ribs, this one is versatile."



RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Summer 2024	14.5%	3.66	Dry	0.53