

ESTABLISHED 1904

# KUNDE

FAMILY WINERY

## 2022 CHARDONNAY, SONOMA COUNTY

*Fresh lime, cantaloupe and honeysuckle.*

### VINEYARDS

APPELLATION: Sonoma County  
CLONAL SELECTION: Wente and Clones 548, 15, 18,  
23 and 809  
VINE AGE: 17-30 years old

### HARVEST

DATE: August 27 - September 21, 2022  
HARVEST BRIX: 23.4°

### AROMA AND FLAVOR PROFILE

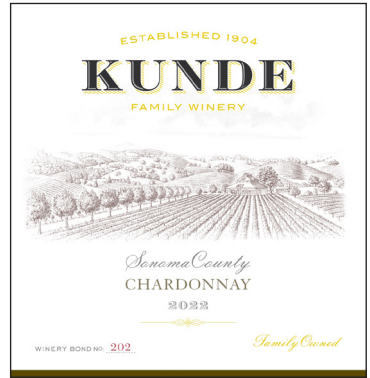
Refreshing aromas of fresh lime, cantaloupe and honeysuckle with a hint of vanilla. Ripe citrus notes create a bright acidity and finishes with lush lemon meringue.

### WINEMAKING

Sonoma County offers an ideal climate for Chardonnay with its warm days and cool, breezy evenings. Dry spring conditions in 2022 led to lower yields but made for an early but pleasant harvest for the Chardonnay in Sonoma County. This cuvee was 30% barrel fermented and then aged in a mixture of new and neutral French oak barrels. Barrel fermentation adds richness and complexity to the finished wine. The remaining wine was fermented in steel tanks to maintain the fresh fruit profile that gives this wine its liveliness. The wine was bottled in August 2023.

### FOOD PAIRING

Heirloom Tomato Soup with Parmesan Crostini



### WINEMAKER'S COMMENTS

"Chardonnay is a winemaker's grape and this wine showcases that. Deciding on how much fermentation needs to be in barrel or tank happens on a case by case basis. This vintage benefited from a higher percentage of steel tank fermentation in order to capture the delicate fruit aromas which make this wine jump out of the glass. Enjoy!"

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Spring 2024	14.5%	3.72	Dry	0.53