



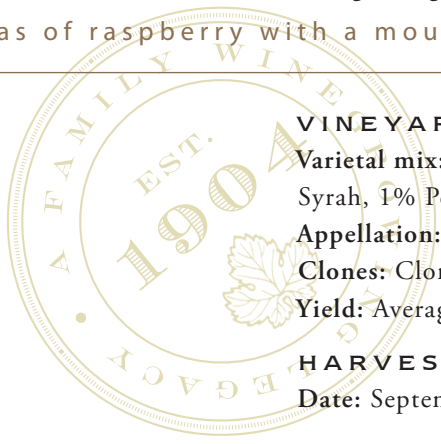
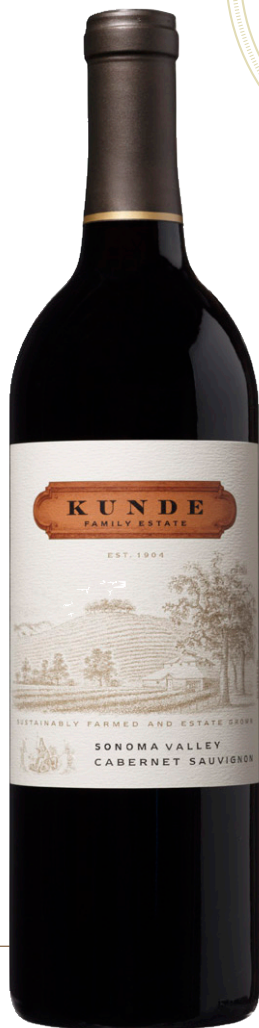
EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

### 2006 SONOMA VALLEY CABERNET SAUVIGNON

Seductively rich and laced with a decadent chocolate character, our 2006 Cabernet Sauvignon shows off its fleshy fruit with layers of bright raspberry accented with hints of toast, cloves, and sage. The full mouth feel of the wine is enhanced by its firm tannin structure that will allow this vintage to age gracefully for some considerable time in the future.

Aromas of raspberry with a mouthful of chocolate richness



#### VINEYARDS

**Varietal mix:** 88% Cabernet Sauvignon, 6% Merlot, 3% Malbec, 2% Syrah, 1% Petit Verdot

**Appellation:** Sonoma Valley

**Clones:** Clones 337, 15, 8 and a mix of Mt. Eden

**Yield:** Average 2.8 tons per acre    **Vine Age:** 10 - 20 Years

#### HARVEST

**Date:** September 22 to October 20

**Harvest Brix:** 25.6°

#### WINEMAKING

Classic French winemaking techniques were used in crafting this Cabernet Sauvignon: pumpovers twice per day with aeration, pressing at near dryness, and blending of other Bordeaux varieties to produce a complete and complex wine. Aged 16 months in French, Hungarian, and American oak, 35% new.

#### FOOD PAIRING

Grilled T-bone steak

#### WINEMAKER'S COMMENTS

"The 2006 Kunde Family Estate Cabernet Sauvignon is a Sonoma Valley classic. Maybe it's the fact that no other vineyard in the area has quite so much of the rich Red Hills soils that we do, but there's something special here that gives our grapes flavors that are pure Kunde. The aromas of raspberry and sage combine with a mouthful of chocolate richness to uniquely express our part of California. Prime rib or a juicy T-bone with garlicky chard or broccoli rabe are the first things we think of when we sip this wine. We can't promise that the high iron content of our soils fortifies our wines with essential minerals, but you can sure taste how special it makes our flavors!"

*Jim Bell*

TIM BELL, WINEMAKER

RELEASE DATE .. February 2009  
RESIDUAL SUGAR .....Dry  
TOTAL ACID.....0.70

ALC ..... 13.8%  
PH.....3.68