

SINGLE VINEYARD WINES

2015 KANZLER VINEYARD, PINOT NOIR

Classic goldridge soils combined with cool coastal climate

VINEYARD DETAILS

Vineyard	Kanzler
Clones	115, 667, Pommard
Orientation	North/South
Trellising	Cane pruned
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	5-ton open top and 1-ton wood tank / 25% wood tank / 25% concrete tank / 3 day cold soak / 10-15 day ferment / 25% whole cluster
Oak	44% new French oak / aged 16 months
Alcohol	13.8%
pH	3.59
TA	5.8 g/L

TASTING NOTES

Nose: Extremely perfumed and floral with rose, blueberry and stone.

Mouth: Full body, yet agile and exciting. Salty. Will fill in with age if you give it the chance.

FACTS OF NOTE

PLANTED
1996

FARMING
The Kanzler
family

FERMENTATION
25% whole
cluster

Back in 2002, Steve Kanzler believed in Kosta Browne enough to take a chance and sell us some of our first Pinot Noir. He then doubled down and became one of our early investors. At that time a largely unknown vineyard, Kanzler has gone on to become a jewel of the Sonoma Coast. A later-ripening site, the vineyard holds the cool weather longer than others we work with. This brings a verve and edge to the character of the fruit, which keeps us coming back for more.

The gently sloping vineyard is a former apple orchard, just outside the town of Sebastopol. Consisting of clones 115, 667 and Pommard, this vineyard delivers complexity, strength and purity, along with wines exhibiting a sensuous mouth feel.

