



Our first vintage of Kanzler Vineyard was in 2002. Since then, the vineyard has proven to be unique and extremely consistent. The Kanzler Vineyard is located in Sebastopol, just south of Bodega Highway, on a very cool, gently sloping site. Consisting of clones 115, 667 and Pommard, this vintage continues to deliver complexity, strength, yet pure Pinot Noir flavors we expect from Kanzler. We recommend cellaring this wine for 2-3 years and enjoying over the next 5-7 years.

AROMATICS: A complex array of fresh blueberry, blackberry and raspberry fruit grab your attention with a slight hint of orange blossom and mineral.

ON THE PALATE: Piercing ripe currants, juicy blackberry and sweet dark cherries with traces of cedar and dust. Thick and juicy on the midpalate with supportive, mouthwatering acidity. All of which leads to a long, bracing finish with a touch of minerality.

KANZLER VINEYARD PINOT NOIR 2006

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND
2 blocks 667, 2 blocks 115 & 1 block Pommard

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK
Block 1-667: 3.7, Block 2-667: 4.5,
Block 1-115: 4.7, Block 2-115: 2.6, Pommard: 4.3

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Cane pruned

AVERAGE CROP PER ACRE
3.0 tons

SOIL TYPE
Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES
10-23-2006 - 10-29-2006

BRIX AT HARVEST
25.9 - 26.2

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 days

PUNCH-DOWNS PER DAY
1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**
wood tank, stainless steel tank,
1-ton bins

**TYPE OF
FERMENTATION APPLIED**
10% whole cluster

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
50%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL
14.9%

PH
3.75

TITRATABLE ACIDITY
5.4 g/L

BOTTLING DATE
January 7, 2008

CASES PRODUCED
724 cases

