



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: Focused and intense raspberry and dark berry fruit accented by lavender and lilacs. Pleasing hints of flint and stone help accentuate the abundance of briary fruit.

ON THE PALATE: A generous amount of blackberry, boysenberry and blue fruit. The intense berry flavor is coaxed through and around the palate with gripping acidity, minerals and cinnamon. The finish is lengthy and mouthwatering leaving you wanting more.

KANZLER VINEYARD PINOT NOIR 2007

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

2 blocks 667, 2 blocks 115 and 1 block Pommard

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Block 1-667: 2.4, Block 2-667: 1.3,
Block 1-115: 1.0, Block 2-115: 1.3, Pommard: 1.3

VINEYARD ORIENTATION North/South

TRELLISING TYPE Cane pruned

AVERAGE CROP PER ACRE 3 tons

SOIL TYPE Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES 9-26-2007 – 10-9-2007

BRIX AT HARVEST 25.8 – 26.2

COLD-SOAK TIME 5 days

FERMENTATION TIME 9-11 days average

PUNCH-DOWNS PER DAY 1 to 2

TYPE/SIZE OF FERMENTATION VESSEL stainless steel tank open top, 1-ton bins

TYPE OF FERMENTATION APPLIED 13% whole cluster, 87% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK 56%

BARREL AGING 16 months

FINISHED WINE DETAILS

ALCOHOL 14.9%

PH 3.60

TITRATABLE ACIDITY 6.0 g/L

BOTTLING DATE January 15, 2009

CASES PRODUCED 803

