



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 delivers complexity, strength, yet pure Pinot Noir flavors we expect from Kanzler.

**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 expands side-to-side and saturates the palate. As the intensity wanes, the fruit character and soft tones of spice and minerality join forces to deliver a lengthy and pleasing finish.

## KANZLER VINEYARD PINOT NOIR 2008

### 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: 2.8, Block 2-667: 3.4, Block 1-115: 2.2, Block 2-115: 1.4, Pommard: 2.6

**VINEYARD ORIENTATION**  
North/South

**TRELLISING TYPE**  
Cane pruned

**AVERAGE CROP PER ACRE**  
2.8 tons

**SOIL TYPE**  
Goldridge

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
September 30-October 9, 2008

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
9-11 days average

**PUNCH-DOWNS PER DAY**  
1 to 2

**TYPE/SIZE OF FERMENTATION VESSEL**  
1-ton bins

**TYPE OF FERMENTATION APPLIED**  
100% destemmed

### BARREL PROGRAM

**PERCENTAGE OF NEW FRENCH OAK**  
48%

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.7%

**PH**  
3.66

**TITRATABLE ACIDITY**  
6.3 g/L

**BOTTLING DATE**  
January 13, 2010

