



Kanzler Vineyard began in 1996 as the dream of Steve and Lynda Kanzler. The vineyard location is near the edge of the Petaluma Gap land channel known as the Sebastopol Hills, which is a microclimate characterized by morning and evening fog, breezy afternoons and bright, but mild afternoon sun. The cooler temperatures allow for an extended hang time and produce grapes of uncommon intensity and complexity. The Kanzler Vineyard is usually the last Pinot Noir vineyard we harvest. The gently sloping vineyard is a former apple orchard, near the town of Sebastopol. Consisting of clones 115, 667 and Pommard, this vineyard delivers complexity, strength and purity, along with wines exhibiting a sensuous mouthfeel. Our first vintage of Kanzler Vineyard was in 2002 and the vineyard has proven to be unique and extremely consistent.

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 2009

VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**
667: 42%; 115: 42%; Pommard: 16%

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**
115: 5.9 tons; 667: 5.1 tons;
Pommard: 3.6 tons

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Cane pruned

AVERAGE CROP PER ACRE
2.2 tons

SOIL TYPE
Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES
September 29 – October 22, 2009

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 days average

PUNCH-DOWNS PER DAY
1 to 2

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

**TYPE OF
FERMENTATION APPLIED**
95% destemmed, 5% whole cluster

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
60%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL | PH
14.7% | 3.69

TITRATABLE ACIDITY
5.0 g/L

BOTTLING DATE
January 25, 2011

PRODUCTION
610 cases

