



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 mouth feel. Our first vintage of Kanzler Vineyard was in 2002 and the vineyard has proven to be unique and extremely consistent.

AROMATICS: Richly concentrated blackberry and raspberry fruit accented by violets. A subtle and pleasing minerality helps to complement the lush briary fruit.

ON THE PALATE: An abundance of black currant and wild berries. The opulent berry flavor drenches the palate. The middle softens to fig and sea-salted caramel, with restrained spice, intermingling to provide a long and decadent finish.

FALL RELEASE

KANZLER VINEYARD PINOT NOIR 2011

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

667: 100%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

5.5 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Cane pruned

AVERAGE CROP PER ACRE

2.1 tons

SOIL TYPE

Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 13, 2011

COLD-SOAK TIME

5 days

FERMENTATION TIME

9 days average

NUMBER OF 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

50%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.7%

pH

3.57

TITRATABLE ACIDITY

5.90 g/L

BOTTLING DATE

February 2, 2013

