

SINGLE VINEYARD WINE
2013 KANZLER VINEYARD

Classic goldridge soils combined with cool coastal climate

VINEYARD DETAILS

Clones	115, 667, Pommard
Orientation	North/South
Trellising	Cane pruned
Soil	Goldridge

TECHNICAL DETAILS

Harvest	October 8 - 11, 2013
Fermentation	1-ton bins, 1-ton wood open top tanks, 5-ton concrete tank / 5 day cold soak / 9 day ferment / 8% whole cluster
Oak	39% new French oak / 16 months
Alcohol	14.5%
PH	3.62
Titrateable Acidity	5.3 g/L
Bottling Date	February 17, 2015

TASTING NOTES

Nose: Blackberry, raspberry, violets. Briary fruits.

Mouth: Black currant, wild berries, opulent fruit. Fig and sea salted caramel mid palate. Long and decadent finish.

FACTS OF NOTE

PLANTED
1996

FARMING
Steve and
Lynda Kanzler

HISTORY
Former apple
orchard

Back in 2002, Steve Kanzler believed in Kosta Browne enough to take a chance and sell us some of our first Pinot Noir. He then doubled down and became one of our early investors. At that time a largely unknown vineyard, Kanzler has gone on to become a jewel of the Sonoma Coast. A later-ripening site located just outside of Sebastopol, the vineyard holds the cool weather longer than others we work with. This brings a verve and edge to the character of the fruit, which keeps us coming back for more.

The gently sloping vineyard is a former apple orchard, just outside 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.

