

SINGLE VINEYARD WINES

2014 KANZLER VINEYARD, PINOT NOIR

Classic goldridge soils combined with cool coastal climate

VINEYARD DETAILS

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

TECHNICAL DETAILS

Fermentation	Wood open top tanks & concrete open top tanks / 5 day cold soak / 9 day ferment / 14% whole cluster
Oak	41% new French oak / 16 months
Alcohol	14.4%
pH	3.52
TA	6.2 g/L

TASTING NOTES

Nose: Blackberry, raspberry and violets. Briary fruits.

Mouth: Dark and rich fruit core of black currant and wild berries. The opulent fruit has more savory dried fruit highlights mid palate. Long and decadent finish.

FACTS OF NOTE

PLANTED
1996

FARMING
**Steve and
Lynda Kanzler**

FERMENTATION
**14% whole
cluster**

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, 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.

