

KOSTA BROWNE SINGLE VINEYARD SERIES

2017 Kanzler Vineyard Pinot Noir

Classic Goldridge soils combined with cool coastal climate

VINEYARD DETAILS

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

TECHNICAL DETAILS

Fermentation	52% Concrete vessels / 48% wood open tops / 15% Whole cluster
--------------	---

Oak	50% New French Oak for 19 months
-----	----------------------------------

Alcohol	13.7%
---------	-------

pH	3.61
----	------

TA	5.58 g/L
----	----------

TASTING NOTES

Nose: Perfumed aromas of dark fruit and glorious layers of Santa Rosa plum.

Palate: Luxurious and cerebral, with dense, dark fruits and a full-body.

FACTS OF NOTE

PICK

Four weeks
separated the
first & last
picks

PLANTED

1996

FERMENTATION

Slow & cool

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

Back in 2002, Steve Kanzler took a chance and sold our founders grapes that were used to make some of our first Pinot Noir. Over the years the Kanzler property has become recognized as a jewel of Sonoma Coast, featuring Goldridge sandy loam soil, select Pinot Noir clones, and a cool-climate that adds a verve and edge to the character of this wine.

The resulting Pinot noir is a pillar of our Fall offering, and it showcases the purity of the fruit from this former apple orchard, along with all the delicious nuances it has to offer.

