

KANZLER VINEYARDS
2017 RUSSIAN RIVER VALLEY, PINOT NOIR

TASTING NOTES

The 2017 Russian River Pinot Noir is complex, multilayered and sure to be a crowd pleaser. It showcases classic Russian River Valley depth, texture and lushness, while also being taunt, elegant and almost weightless on the mid-palate. The wine glides across the palate leaving bursts of fruit, spice, earth and oak that echo into a sustained finish. Most tasting notes were taken after the bottle had been open for about 16 hours and the wine is still developing. Give the 2017s a hearty decant or open the night before enjoying. This wine is a wonderful sipper but during tasting my mind immediately goes to grilled meats cooked on open fire, ideally on the gamey side like leg of lamb with rosemary and garlic; or pork belly with black soy.

WINEMAKER NOTES

We hand-pick and hand-sort (twice) all our Pinot Noir grapes before placing them in plastic T-bins or stainless-steel fermentation tanks. After a 4-5 day cold soak, we gently heated the must to initiate fermentation, using a mix of both commercial and indigenous yeasts. 2-3 times each day, we punched-down the cap. Once fermentation completed, we gently basket-pressed the must keeping the press wine and free-run wine separate. Then we select barrels to best complement each lot. Kanzler Vineyards uses 100% French Oak. The 2017 Pinot was barrel aged for 14 months on lees, with 30% new oak, before being blended and sent to stainless for an additional month of integration before bottling. The finished wine was bottled un-fined and unfiltered.

TECHNICAL DATA

VINTNERS	Stephen and Lynda Kanzler
WINEMAKER	Alex Kanzler
VARIETAL	100% Pinot Noir
APPELLATION	Russian River Valley
PRODUCTION	690 Cases
ALCOHOL	14.2%

KANZLER
FAMILY VINEYARDS

BACKGROUND

As a small, family-owned winery we live our lives amidst the vines. Our vineyard and the rhythms of the season are constant reminders that the soil, the air, the water and the vines are the essence of the wines we craft. We've always said that great fruit is the real star of our winemaking team. So we let the grapes take center stage, patiently nurturing the vines to produce fruit with intense, ripe and balanced flavors. Then we let time, traditional winemaking techniques and good French oak work their magic.