

KANZLER

FAMILY VINEYARDS

2015 Rosé of Pinot Noir

An Ideal Warm Weather Sipper

2015 was the first year Kanzler Family Vineyards made a Rosé of Pinot Noir and we are excited by the results. The light pink hue of the wine speaks to a style that is crisp, dry, refreshing and drinkable. A food wine and a certain crowd-pleaser, this eminently drinkable Rosé is a great choice for warm weather gatherings.



Wine Profile

Tasting Notes

The wine's aromatics are a complex mix of tart strawberry and grapefruit coupled with more exotic notes of cantaloupe, lychee and a hint of lavender. Orange Peel and Meyer lemon flavors show up on the front of the palate and transition to white peach through the mid-palate. From start to finish the wine is driven by a strong but pleasing acidity that makes the wine elegant and refreshing and contributes to a long, dry and snappy finish.

Production Notes

132 cases produced.

Winemaker Notes

Kanzler Family Vineyards Rosé of Pinot Noir was crafted using the Saignée method where juice is "bled" out of a Pinot Noir fermentation tank and set aside to ferment as Rosé. Key to our process is executing the "bleed" as quickly as possible after the juice, skins and seeds are in the fermentation tank. We do it in a matter of hours, limiting the juice's contact with the skins and preserving a light pink color and fresh flavors. The juice is settled overnight and transferred to completely neutral (at least 5-year old) oak barrels and placed in a refrigerated room where the juice ferments slowly into wine over the course of 3-6 weeks. Once fermentation is complete the wine is allowed to age in barrel for 3 months during which time the barrels are never stirred and malolactic fermentation is inhibited. The finished wine is racked to stainless steel and undergoes Crossflow filtration prior to bottling.

Harvest Notes

After bountiful harvests from 2012-2014, the hammer finally fell in 2015 with one of the smallest crops in our 20-year history. The weather was benign, but the grapevines just seemed to be out of steam. But, true to the axiom that a smaller crop tends to be high quality, 2015 has the potential to be a memorable vintage.

Wine Specs

Vintage	2015
Varietal	Pinot Noir
Appellation	Sonoma Coast
Harvest Date	Sept. 19 th to Oct. 5 th 2015
Aging	3 months in 100% neutral French oak
Bottling Date	January 4, 2016
Alcohol %	14.1% by volume

www.kanzlervineyards.com