



KANZLER VINEYARDS

Russian River Valley, California

The Kanzler family was among the first to establish a vineyard in the hills west of Sebastopol, and wineries throughout the region now covet their grapes.

- Kim Marcus, Wine Spectator, October 2020



Alex Kanzler

OWNER: Kanzler Vineyards

FOUNDED: 1994

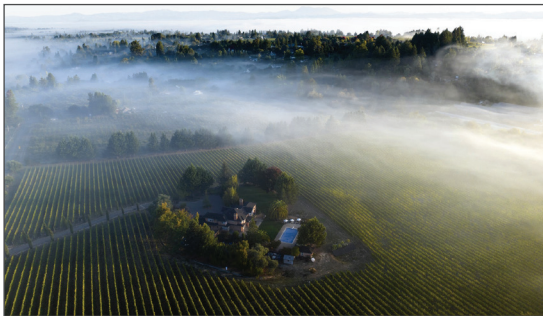
WINEMAKER: Alex Kanzler

CLIMATE: Mediterranean

SOILS: Goldridge sandy loam on Wilson Grove formation

VARIETIES PLANTED: Pinot Noir (14.5 acres)

WEBSITE: www.kanzlervineyards.com



Aerial view of the Kanzler estate in Sebastopol, CA.



PROFILE: Kanzler Vineyards is a small family-owned winery that produces intensely exquisite Pinot Noir in the Russian River Valley of Sonoma County. Steve and Lynda Kanzler were one of the first to plant grapes in the Sebastopol Hills in western Sonoma County on a former apple orchard situated 8 miles from the Pacific Ocean. Their first harvest was in 2000 and they initially sold grapes to wineries both well-known and obscure. Notable early customers were Kosta Browne, Landmark, Flowers and Gary Farrell. Now the family's focus is on their own wine brand, yet they continue to share some grapes to keep Kanzler Vineyard featured on labels of esteemed Pinot Noir producers.

After he graduated college, Alex Kanzler made wine in Sonoma, New Zealand and Oregon before returning home to the Russian River AVA. He made wine for another winery until 2014 when he joined Kanzler Vineyards full-time. The winery is now under the direction of the second generation with Alex and his wife Breana. They opened a state-of-the-

art hospitality center in summer 2024 and look forward to sharing their wines with customers at their estate or around the world.

VITICULTURE: Planted in 1996, Kanzler Estate was one of the first vineyards planted in the rolling hills southwest of Sebastopol in western Sonoma County. Only eight miles from the Pacific Ocean, the area was thought to be too cool and foggy for grape growing. But the site proved to be ideal for the notoriously difficult to grow Pinot Noir grape, which prefers a cool climate and the well-drained Goldridge soil predominant here. The long summers are sunny but tempered by cooling afternoon breezes from the nearby ocean. Most nights the fog rolls in to further cool the vines, allowing the grapes to ripen slowly and develop deep, complex and concentrated flavors. For both land stewardship and flavor, the vineyard is dry-farmed using organic methods.



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THE WINES

Kanzler Vineyards produces highly regarded Pinot Noir from the Sebastopol Hills of western Sonoma County. Before starting their winery, they sold grapes to well-known customers including Kosta Browne, Landmark, Flowers and Gary Farrell. Kanzler wines are thoughtfully farmed and patiently crafted from their 14-acre estate.

KANZLER
VINEYARDS

RUSSIAN RIVER VALLEY PINOT NOIR: The Russian River Valley Pinot Noir is an annual expression of the Kanzler's ethos. The heart of this wine is sourced from the Kanzler Estate Vineyard, which along with a few neighboring sites, delivers the raw material to craft a wine that is uniquely Kanzler and classically Russian River Valley. Rose petal, nori, Bing cherry, and black tea notes.

WALKER STATION CHARDONNAY: The Kanzlers have been working with the Walkers since 2015, sourcing just under 1 acre of Chardonnay from Walker Station. What they lack in quantity, they make up for in quality. Aromatically, you'll find orange blossom, lemon oil, and hints of green apple. The palate provides refreshing acidity followed by lime zest, kumquat, and almond notes. Texturally, it holds a rich, slate rock characteristic not unlike the fine white wines of Burgundy.

WINEMAKING: Kanzler Vineyards focuses on making authentic wines, sourced from their own estate vineyard in the Sebastopol hills and local Russian River Valley vineyards grown by farmers who have the same high-quality standards and care for the land as they do. These limited-production wines are handmade by second-generation winemaker Alex Kanzler who was 10 years old when his parents planted the vineyard. The grapes are picked at night, sorted twice and fermented with native yeasts, gently basket-pressed then aged in barrels selected specifically to complement each lot. After 15 months and careful blending, the wines are bottled unfiltered.



Aerial view of Kanzler vineyard estate.



Pinot Noir vines planted in 1996.



Cooling coastal fog; Kanzler sits just 8 miles from the coast.