



Kale Anderson grew up in Sonoma County, where he was exposed to the wine industry by a community that encouraged creativity, love for the outdoors, and stewardship of the land.

He attended UC Davis intending to pursue medicine, like his father had, but instead found himself drawn to Davis' Plant Biology program. As an undergraduate Kale researched DNA repair in plants. He spent winters in Tahoe, and tried his hand at commercial fishing in Alaska during the summertime.

Feeling scientifically inspired but creatively unfulfilled, Kale transitioned into an interdisciplinary major in Nature and Culture. While changing his major, he stumbled upon an introductory course in Viticulture and Enology. It immediately struck him to be the most fascinating blend of nature and culture that he had experienced to date. This discovery set him on a focused trajectory toward winemaking.

In 2001, Kale took his first harvest internship at J Winery, Russian River. After graduating BS Viticulture and Enology, he worked at Colgin Cellars for Ann and Joe Wender, Terra Valentine Winery on Spring Mountain, Cliff Lede Vineyards in Stags Leap District and is currently Director of Winemaking for Pahlmeyer.

In 2008, Kale and his wife Ranko set out to create Northern and Southern Rhone inspired wines from the best vineyards in Sonoma and Mendocino counties under their own label, Kale Wines. Specializing in small production, handcrafted wines, Kale utilizes new technologies as well as ancient techniques to express unique vineyards' most delicious characteristics.

Here are some of Kale's winemaking philosophies:

"I make wine with my senses, and I use science to gauge risk."

"Wine always takes on a life of its own; I just help it get to where it wants to go."

"Winemaking requires so many different skills. The real key is to understand your tools and use them in gentle and respectful ways."

"Make the wine the most beautiful expression of itself, then blend to harmonize the characters into something more interesting than its parts."

In the off-season you might find Kale on the first chair for KT-22 at Squaw Valley, on the soccer pitch, or tasting and traveling through the different wine regions of the world.

Kale and Ranko live in Napa with their son Aidan, and chocolate lab, Duke.

Some great resources to learn more about our project are:

- Facebook <http://www.facebook.com/pages/Kale-Wines/132895000077404>
- The Terrorist <http://blog.terroirist.com/?p=10526>
- The Rhone Report, Issue 14 <http://therhonereport.com>
- Stephen Tanzer's International Wine Cellar <http://www.wineaccess.com/expert/tanzer/index.html>