



2007 Tempranillo

John Smith Vineyard

Appellation: San Benito

Varietal: 100% Tempranillo

pH: 3.81

Alcohol by volume: 14.62%

T.A.: .62 g / 100mL

Malic Acid: .05 g / 100mL

Bottling Date: 3/31/2010

Winery Retail: \$28.00

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

805.938.7896

www.volkwines.com

In the Vineyard

The John Smith Vineyard is located east of Hollister, California in the San Juan Valley and is owned and managed by Ron Siletto. The property was originally an apricot orchard and in the 1990's Ron re-planted it with Tempranillo, Pinot Grigio and a small block of Graciano. Although the vineyard is over 30 miles from the coast, it is a very cold site. This is due to its location which is east of Monterey Bay and the six-mile-deep Monterey Canyon ocean abyss. The Monterey Canyon's deep, cold water is a dramatic cold sink, moderating the climate dramatically in this region. This is the primary reason for the near-constant fog along the coastline of Monterey and Santa Cruz in the summertime. The soils of the John Smith Vineyard were rendered from the sedimentation of an ancient freshwater lake, and the topsoil is a gravelly loam on top of a rocky clay subsoil.

The Tempranillo is planted on its own roots and is trained to a bilateral spur-pruned cordon with catch wires to vertically position shoot growth. In comparison to most other wine grape cultivars, Tempranillo tends to have relatively low acidity and an elevated pH. The Tempranillo at the John Smith Vineyard typically has a very high amount of Malic acid in the fruit at harvest and following secondary fermentation, the wine has a high content of Lactic acid which gives the wine a distinct creamy mouth feel.

In The Cellar

After hand-harvesting, the fruit was de-stemmed and only partially crushed into 1.5 ton, open-top fermentors. Following a day of cold soaking the fermentors were inoculated with T-83, a Rioja yeast selection. The cap was punched down by hand two-to-four times per day and primary fermentation lasted approximately nine days. The fermentors were then dry-iced and sealed for an additional week of post-fermentation maceration. Following basket pressing, free run and press fractions were combined and gross-settled for several days prior to barreling down. A mixture of new Hungarian, new American and neutral French Burgundy-shaped cooperage was used to age this wine. The wine was racked twice during its 30-month barrel aging. Prior to bottling, the wine was egg white fined and coarse filtered.

In The Glass

Our 2007 Tempranillo is garnet-colored with aromatics of red-berried fruits, vanilla, lavender, and cocoa. On the palate, the wine is soft, with a silky, lactic mouth feel and flavors of plum, strawberry, and mocha. This medium-bodied wine can be paired with a wide variety of cuisine: herbed pastas with carbonara or marinara sauces, egg-based dishes such as quiche or frittatas or hearty meals of lamb, rabbit, duck confit, or osso bucco.