



2008 Pinot Noir - Santa Maria Cuvée

Appellation: Santa Maria Valley

Varietal: 100% Pinot Noir

pH: 3.49

Alcohol by volume: 14.02%

T.A.: .606 g / 100mL

Malic Acid: 6 g /100m L

Bottling Date: August 18, 2009

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

Our Santa Maria Cuvée Pinot Noir is Kenneth Volk Vineyards' flagship bottling and is 100% Pinot Noir sourced from some of the finest vineyards of Santa Barbara County's Santa Maria Valley. The fruit for this bottling was sourced from our neighboring vineyards - Bien Nacido, Garey Ranch, River Bench, Sierra Madre and Solomon Hills Vineyards. Following the large crop of 2007 and the severe drought conditions of the winter of 2007, the vines in 2008 had a tendency to produce a light crop of small-berried clusters. The growing season of 2008 was also one of the coolest on record. The cold temperatures were a result of a moderate la Niña weather cycle which maintained cold ocean temperatures along the Santa Barbara coastline. The cool weather delayed bud break, vine growth, flowering, fruit set, veraison and subsequent harvest which started in mid-September and completed in mid-October. A wide range of new and old school Pinot Noir Clones were used in the production of this wine: U.C.D. 4, 5, 13, 22, Wadenswil 2a, Dijon 113, 115, 667 and 777.

In the Cellar

Each vineyard block was hand-harvested in the early morning hours and delivered straight to the cellar door. Each vineyard lot was fermented and cellared separately by clone and harvest date throughout its cellar life until preparation for bottling. The fruit was handled and fermented in variety of ways with the intention of building an array of flavors and complexity in the resulting wine. The majority of the fruit was de-stemmed without crushing into small, 1.3 ton open-top fermentors layered with dry ice to promote a long pre-fermentation cold soak prior to inoculation with cultured yeasts. Several lots were fermented in closed tanks via carbonic maceration as whole clusters and several vineyard lots were de-stemmed and crushed in insulated, temperature-controlled tanks and fermented at moderate temperatures following extended cold soak maceration. All lots were drained and basket-pressed prior to settling and barreling. A combination of Burgundy cooperage (Boswell, Demptos, François Frères and Seguin Moreau) as well as tight-grained Hungarian oak barrels of Trust, Prestige and Budapest Kadar was selected for cellaring this wine. The cooperage used was 30% virgin, 30% two-year, 20% three-year and 20% four-year-old. The wines remained on light fermentation lees up until preparation for bottling in August 2009.

In The glass

After two years in the bottle this wine has developed an elegant bottle bouquet of forest floor, red fruits, sandalwood, black tea and Asian spice. On the palate this wine displays flavors of cherry; strawberry and rhubarb followed by balanced acidity and supple tannins. True to the variety, this wine can compliment a broad range of cuisines particularly grilled salmon, seared peppered Ahi, pasta with wild mushrooms, Asian spice-rubbed meats and grilled or braised vegetables.