



**2008 Cabernet Sauvignon, Paso Robles**

**Appellation: Paso Robles**

**Varietal: 78% Cabernet Sauvignon, 12% Merlot,  
10% Cabernet Franc**

**pH: 3.38**

**T.A.: 0.690 g / 100mL**

**Malic Acid: 0.009 g / 100m L**

**Bottling Date: July 15, 2011**

**Cases Produced: 1,617**

**Suggested Retail: \$36**

**Produced and Bottled by:  
Kenneth Volk Vineyards  
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**In The Vineyard**

2008 was an extremely cold growing season and appeared to be the start of a multi-year cooling trend in Paso Robles. The driver of this cooling trend has been the cold ocean temperature caused by La Niña conditions and an extended upwelling season which has kept ocean temperatures 4-6 degrees below normal in Estero Bay, west of Paso Robles. The cool growing season delayed every aspect of vine development from bud break through harvest. The cold conditions stretched out bloom time and resulted in irregular fruit set on Cabernet Sauvignon vines. This bottling is a blend of fruit from three vineyards sites, The Starr Ranch and the Carmody McKnight Vineyards, which reside on the Westside while the Vista Creek Vineyard is on the Estrella bench. Each vineyard was hand-harvested into half-ton bins and delivered to the winery in Santa Maria in a refrigerated truck trailer.

**In The Cellar**

Several different fermentation techniques were used in the production of this wine. The Starr Ranch and Vista Creek fruit was 100% de-stemmed and 50% crushed into 1.3-ton, open-top almond bin fermentors, which were layered with dry ice during filling. The dry ice removed field heat and allowed several days of cold soaking prior to active fermentation. These open-top lots had their caps punched down by hand three-six times daily and pressing occurred at cap fall. The Carmody McKnight fruit was fermented in insulated, closed-top tanks equipped with glycol cooling jackets, which allowed for precise temperature control. These tank ferment lots were 100% crushed and de-stemmed. Tank lots had their caps sprinkler-irrigated and received several rack and returns through a screened sump to remove jack stems and seeds prior to an extended post-fermentation maceration. Regardless of which fermentation regime, each lot was basket-pressed prior to barreling down into French, Hungarian and American oak cooperage. The cool 2008 growing season had a tendency to produce more green, less ripe tannins than is typical of Paso Robles Cabernet, which led Ken to alter his winemaking protocols. Ken felt that the vintage required more frequent aerated rackings and more time in barrel as well as potentially a higher percentage of other Bordeaux varieties. This Cabernet Sauvignon was aged for 33 months in barrel and was racked four times during its cellar life. After numerous blending trials, 12% Merlot and 10% Cabernet Franc from the Carmody McKnight Vineyard were used to support the mid-palate and to lift the aromatics in the base Cabernet blend.

**In The Glass**

This medium-bodied, Bordeaux-style blend is a ruby colored wine with aromas of ripe plum, Mission fig, cedar and Paso Robles dust. On the palate, this wine is soft with flavors of blueberry, cocoa and plum and finishes with a creamy, lactic quality from the cool vintage. This wine can pair well with slow-roasted meats and vegetables, spice-rubbed, grilled cuts of pork and beef or rustic herbed Italian pastas.