



## **2009 Zinfandel Enz Vineyard**

**Appellation:** Lime Kiln Valley

**Varietal:** 100% Zinfandel

**pH:** 3.45

**Alcohol by volume:** 14.9%

**T.A.:** 0.67 R.S. 0.31%

**Bottling Date:** 2/18/2011

### **Produced and Bottled by:**

Kenneth Volk Vineyards  
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### **In The Vineyard**

The Enz Vineyard is located in Lime Kiln Valley, an American Viticulture Area. Lime Kiln Valley is located in the rugged Gavilan Mountains in San Benito County, twenty four miles east of Monterey Bay and directly adjacent to the San Andreas Fault. The geology of Lime Kiln Valley is truly unique. The tectonic activity of the San Andreas Fault pushed and tilted former horizontal beds of marine limestone to vertical columns protruding from the steep granite mountain sides that shape the valley. The vineyards are planted on the rolling terraces at the base of the mountains. They have deep top soils of decomposed granite which overlay granite and limestone bedrock. At the end of the 19<sup>th</sup> century, this historic valley was home to several hundred residents who were involved with the mining and kilning of limestone for the production of quicklime. The quicklime was in great demand for the construction of San Francisco and Santa Clara. The maritime air flows and morning fog from Monterey Bay create region two growing conditions in Lime Kiln Valley according to U.C. Davis' "Degree Day Summation Scale". The first vineyards of Zinfandel and Cabernet Pfeffer (Gross Verdot) were planted in 1895 as a source of libation for the valley's residents. Later, vineyards of Mourvedre (1922), Zinfandel (1973 & 1990) and Sauvignon Blanc grafted to Pinot Noir (1955) were planted. Old vine plantings are un-trellised and the vines head trained while younger plantings are trellised and cordon trained and spur pruned. 2009 was a wetter and warmer growing season than 2008 and produced a beautiful crop of Zinfandel at the Enz Vineyard.

### **In The Cellar**

Harvest started in early September and the vineyard was picked in four different harvest dates. Each harvest date's fruit was handled as its own lot through its cellar life until preparation for bottling. The majority of the fruit was destemmed without crushing into open top fermentors which were layered with dry ice to encourage a long pre-fermentation cold soak. Indigenous and cultured yeast strains promoted a warm fermentation and the fermentors were punched down by hand three to five times daily. The fermentors were drained and the must basket pressed prior to completing primary and malolactic fermentation in the barrel. This wine was aged for 16 months in a combination of French, Hungarian and American oak cooperage.

### **In the Glass**

This elegant, garnet-colored wine is medium bodied and has aromas of ripe plum and raspberry, cracked pepper corns, black licorice and confectionary spice. On the palate, this wine is rich without being heavy with flavors of blackberry, cherry and sarsaparilla. Our 2009 Zinfandel is a versatile wine and can be enjoyed with grilled and barbecued meats and vegetables or hearty red sauced pastas. This wine was awarded Double Gold, Best in Region and Best in State at the 2012 California State fair.