



2009 Cabernet Sauvignon

Paso Robles

Appellation: Paso Robles

Varietal:

pH: 3.42

Alcohol by volume: 15.4%

T.A.: 0.749 g / 100ml

Malic Acid: 16mg g /100ml

Bottling Date: August 24, 2012

Winery Retail: \$42.00

In The Vineyard

Our 2009 Cabernet Sauvignon was produced from three top Paso Robles vineyards: Starr Ranch and Carmody McKnight vineyards in western Paso Robles, and Pomar Junction in southeast Templeton. Each of these vineyards can make lovely wines independently, but they create a definite synergy when blended together. The Starr Ranch fruit brings structure and blue fruit aromas, while the Carmody McKnight fruit contributes lush, red fruit flavors of plum and cherry. The Pomar Junction fruit provides more blueberry, anise and mint. In general, 2009 was a very good vintage as many California wines have proven. Plentiful winter rainfall, a frost-free spring, and a warm summer were conducive to good grape growing. The warm growing season allowed for good fruit set and early cane lignification at the onset of harvest. The only catastrophic weather-related event was the heavy rain of October 7 and 8 when 2-10 inches of rainfall hit the Paso Robles area. Fortunately, the Starr Ranch and Carmody McKnight vineyards had been harvested prior to the deluge. The Pomar Junction fruit, however, experienced nearly three inches of rain. Cabernet Sauvignon's thick skins and loose clusters lent this noble grape its nickname "The Iron Maiden" long before the 1970's British heavy metal band of the same handle. True to its moniker, Pomar Junction's Cabernet Sauvignon rallied back after several weeks on the vine prior to harvest

In The Cellar

Each vineyard lot was hand harvested and field sorted. The fruit from the three vineyard sources was fermented and aged separately through the developing wine's cellar life prior to assembling for bottling. A variety of different techniques were used in the production of this wine to build its complexity including the use of large and small open-top and closed-top fermenters. Several screened rack and returns, as well as extended post-fermentation macerations, helped enhance the flavors, colors, and aromas of each lot of fruit. All lots were basket pressed and allowed to settle briefly prior to barreling-down. A protracted three-year barrel aging regime in French, Hungarian, and American oak was used to further develop this wine. Malolactic and primary fermentation completed in barrel and each lot was racked twice during 36 months in cellar. Prior to bottling, numerous blending and fining trials were conducted. Merlot and Cabernet Franc from the Carmody McKnight and Pomar Junction vineyards were utilized to give more palate weight and length to the final blend.

In The Glass

This elegant wine has a rich ruby hue and offers aromas and flavors of ripe dark plum fruit with a subtle hint of cigar box sweetness and spice. Typical to Paso Robles, the tannins are soft, silky and approachable, but provide beautiful structure and balance to the wine. There is a plush, polished quality to the mouthfeel, followed by excellent length from the fine-grained tannins. We suggest pairing the 2009 Cabernet Sauvignon with grilled or braised beef, lamb, or venison; rich, hearty sauces, and aged cow or sheep's milk cheeses.

Produced and Bottled by: Kenneth Volk Vineyards 5230 Tepusquet Road Santa Maria, CA 93454 805.938.7896

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