



**2009 Chardonnay, Santa Maria Cuvee**

**Appellation: Santa Maria Valley**

**Varietal: 100% Chardonnay**

**pH: 3.32**

**T.A.: 0.74 g / 100 ml**

**R.S.: 0.06%**

**Malic Acid: 1. 47 g/l**

**Lactic Acid: .21 g/l**

**Bottling Date: August 26, 2010**

**Cases Produced: 676**

**Suggested Retail: \$30**

**Produced and Bottled by:**

**Kenneth Volk Vineyards**

**5230 Tepusquet Road**

**Santa Maria, CA 93454**

**[www.volkwines.com](http://www.volkwines.com)**

**In The Vineyard**

Ken Volk has been a long-time fan of Santa Maria Valley Chardonnay and it's the only appellation he uses for sourcing the world's most identifiable white wine variety. The Santa Maria Valley is synonymous with high quality, cool-climate Chardonnay. The valley's east-west orientation allows Pacific fog and coastal breezes to flow through the valley resulting in elongated growing seasons. The 2009 vintage was a good one for Chardonnay in the Santa Maria Valley; the growing season started off with below average rainfall and virtually no rain after February. Bud break started in March and the Chardonnay set a crop of small-berried clusters. This bottling is a blend of the Kenneth Volk Estate's Wentle clone selection as well as U.C.D. Clones 15 and 17 from the nearby Sierra Madre Vineyard.

**In The Cellar**

Each vineyard was hand-harvested and field-sorted into half ton macro bins and promptly delivered to the winery. The fruit bins were dumped directly into our Puleo bladder press for whole-cluster pressing. The juice was transferred to stainless steel and the juice was cold-settled at 38 degrees for 72 hours. After cold settling, the clear juice was racked off its juice solids to barrel in our OXO barrel racks to undergo fermentation. Our white barrel room was held at 57 degrees to allow for a slow, cool fermentation. A combination of French and Hungarian oak cooperage was used in the production of this wine. As fermentation was completed the barrels were topped and gently rolled in place weekly to keep the lees in suspension, allowing for a seamless marriage of the fruit and oak. Following eight months' aging on its lees, the wine was counter-pressure racked to tank for blending and cold stabilization in preparation for bottling.

**In The Glass**

Aromas of candied apple and pineapple rise out of the glass along with nuances of nutmeg and caramelized brown sugar. On the palate, this beautifully balanced Chardonnay displays an array of tropical fruits and a nice creaminess resulting in a wine that is rich without being too buttery or oaky. This Chardonnay pairs well with fish or shellfish, especially when grilled or sautéed. Chicken, pheasant, and pork dishes (either grilled or roasted) are also excellent choices with this Chardonnay.