



2010 Chardonnay, Santa Maria Cuvee

Appellation: Santa Maria Valley

Varietal: 100% Chardonnay

pH: 3.26

T.A.: 0.72 g / 100 ml

R.S.: 0.04%

Malic Acid: 18 mg/100 ml

Bottling Date: 30-June-2011

Cases Produced: 716

Suggested Retail: \$24

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road Santa Maria, CA 93454

805.938.7896

In the Vineyard

The Santa Maria Valley of northern Santa Barbara has a well-deserved reputation for cool climate viticulture. Our Santa Maria Cuvee is 100% Chardonnay from our estate and neighboring vineyards Bien Nacido and Sierra Madre. 2010 was an extremely cool growing season which was greatly influenced by the strong La Nina climate pattern. While much of the world experienced record high temperatures, the vineyards in Santa Maria experienced the coolest summer in recorded history. Extremely cold ocean temperatures around the Santa Barbara shoreline were the result of an extended upwelling season that lasted until the middle of August. The cold ocean water, in combination with strong north-westerly winds blowing on shore created this unusually cold growing season. In the vineyards, cooler temperatures inhibited grape flowering and bloom lasted several weeks resulting in a poor fruit set on our estate chardonnay vines. Despite a smaller crop size, harvest did not start until October. The fruit was handpicked and field sorted prior to delivery to the winery.

In The Cellar

Each vineyard was handled separately throughout its cellar life. The fruit was whole-cluster pressed and the juice was cold settled at 38 degrees for 36 to 72 hours prior to racking off its solids. The cold juice was then transferred to barrels in our OXO barrel rack system. The OXO barrel rack system has four wheels supporting each barrel and allows for gentle rolling of the barrel and lees stirring. A combination of French and Hungarian Burgundy barrels of Boswell, Demptos Francois Frères and Trust were used to ferment and age this wine. Yeast cultures well suited for barrel fermented Chardonnay were used in the winemaking process, and a long slow fermentation was encouraged in our 57 degree barrel room. Barrels were topped in place and rolled twice weekly to keep the lees in suspension in the wine. The lees act as natural anti-oxidants, moderating the extraction of oak while adding both texture and mouth feel to this wine during its eight months in our cellar.

In The Glass

Our 2010 Chardonnay has aromas of toasted grain, sliced apple and wet slate. On the palate, the wine has flavors of Asian pear, white nectarine and apricot which is supported by bright acidity and persistent mineral finish. This delicate wine can be enjoyed with fish shell fish, pork and veal dishes particularly when accompanied with a beurre blanc sauce.