



## 2004 MERLOT El Pomar Junction Vineyard

**Appellation:** Paso Robles

**pH:** 3.49

**Alcohol by Volume:** 14.28

**T.A.:** 0.59 g / 100mL

**V.A.:** 0.068 g / 100mL

**R.S.:** 0.12 %

**Produced and Bottled by:**

Kenneth Volk Vineyards

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

### 2004 Merlot, El Pomar Junction Vineyard, Paso Robles

The El Pomar Junction Vineyard is located 18 miles due west of Morro Bay at the intersection of El Pomar and South El Pomar amidst the historic rural roads of the Paso Robles AVA. El Pomar is Spanish for “Orchard” which is appropriate considering the area was known for its fruit and nut orchards in the early 1900’s. Dry-farmed almond trees are still a common sight among the rolling hillsides which surround the area to this day.

The beautiful El Pomar Junction Vineyard is owned and managed by veteran viticulturists Matt and Dana Merrill. The unique combination of Entav Merlot clone 181, eastern hillside exposure, and the Linne Calodo soil series create the conditions for growth of world-class Merlot.

The 2004 growing season began with an early bud break and a typically warm March and April, only to be followed by near freezing conditions at the end of April. The temperatures for the remainder of the growing season were slightly above average and harvest began in early September.

Following early morning hand-harvesting, the fruit was destemmed and partially crushed into open and closed-top fermentors. A three week fermentation with indigenous and cultured yeast strains, along with frequent punch downs and “rack and returns” was followed with gentle basket pressing and immediate barreling.

This wine was aged in 100% new oak with 33% Trust Hungarian oak and 66% French oak from Seguin Moreau and Francois Freres. Following 19 months of barrel aging, the wine was racked and fined with egg whites to prepare for bottling.

The 2004 KVV Merlot has beautiful aromas of ripe plum, vanilla and spice. Rich and supple, this deeply textured, full bodied wine has flavors of red fruits, mocha and anise. The delicacy of this robust Merlot perhaps best represents the paradox of the growing season of 2004 wherein near freezing conditions at the start and ideally warm temperatures at the end produced such an extraordinary wine.