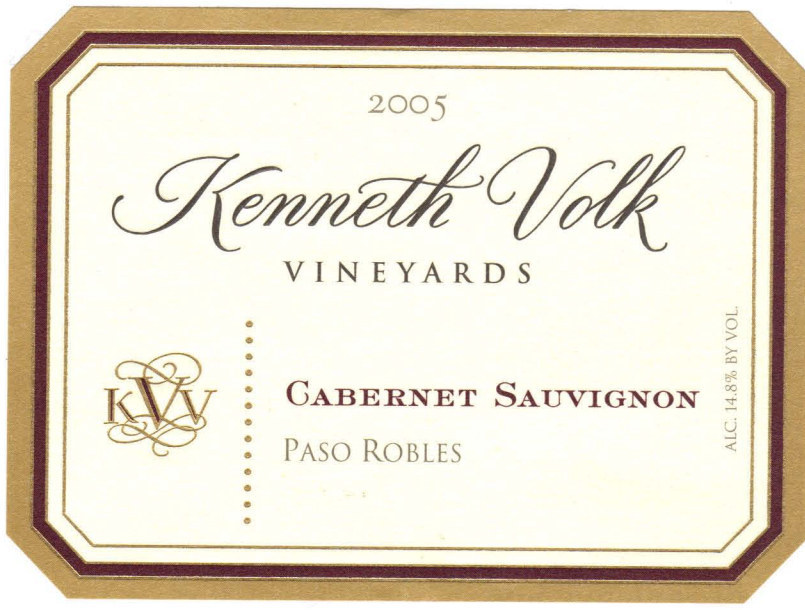


# 2005 Cabernet Sauvignon Paso Robles



**Appellation:** Paso Robles

**pH:** 3.58

**Alcohol by Volume:** 14.8%

**T.A.:** .60 g / L

**R.S.:** Dry

**Malic Acid:** 8 mg / 100mL

**Produced and Bottled by:**

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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

## Winemaker's notes

In the 2005 vintage we worked with two Westside Paso Robles vineyards. The Carmody McKnight Vineyard and the Starr Ranch Vineyard are located along Chimney Road in the rolling foothills of the Santa Lucia Mountains in North Western San Luis Obispo County. Each of these vineyard sites is blessed with exceptional soils and climate for growing Cabernet Sauvignon.

The 2005 growing season kicked off with rain in the early spring, high heat in July, and cool weather leading in to fall. With mild warm days and cool nights the grapes had a long hang time producing well balanced flavor development. Grapes for the 2005 Cabernet Sauvignon were hand harvested on different dates at several levels of maturity to enhance the flavor profile of the finished wine.

After arriving to the winery in refrigerated trailers, the half ton bins were destemmed and crushed into squat closed top insulated stainless steel tanks. Following several days of cold soaking the tanks were inoculated with cultured yeast strains and a warm fermentation was encouraged. The tanks were initially pumped over by sprinkler irrigation two times daily. Once the brix levels reached the teens, the tanks were racked and returned several times to remove seeds and jack stems.

Fermentations were active for 11 to 16 days and the must was kept for an additional maceration. The tanks were drained of free run juice 24 hours in advance of basket pressing the pomace. The free run and press fractions were combined in stainless steel and settled several days prior to transferring to oak barrels.

The wine was aged for 18 months in thin stave Bordeaux cooperage of Vicard, Seguin Moreau, Demptos, as well as Trust Minnesota American oak in preparation for bottling.

This dense and deeply pigmented 2005 Cabernet Sauvignon has aromas of blueberry and cherry complemented by notes of cedar and mocha. The wine is medium bodied with ripe fruit flavors which lead to firm tannins and a long finish. Enjoy with grilled and roasted foods, rich pasta dishes, and rustic Mediterranean cuisine.