



## 2005 PINOT NOIR Santa Maria Cuvée

**Apellation: Santa Maria Valley**

**pH:** 3.5

**Alcohol by volume:** 14.4%

**T.A.:** 6.1 g/L

**R.S.:** 0.07 %

**Produced and Bottled by:**

Kenneth Volk Vineyards

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

### 2005 Pinot Noir, Santa Maria Cuvée

This ambitious bottling is a blend of Pinot Noir from the following vineyards: Bien Nacido, Garey, Nielson, Sierra Madre, and Solomon Hills in the Santa Maria Valley; Lockwood Vineyard in Monterey; and Ashley's Vineyard in the Santa Rita Hills.

Each vineyard lot was hand-harvested and fermented separately. The fruit was destemmed and partially crushed into open and closed-top fermentors. Indigenous and cultured yeast strains were used to facilitate fermentations. Lots in open-top fermentors received copious amounts of dry ice during the crushing process to promote a cold soak prior to fermentation. Throughout the fermentation, they were punched down by hand two to four times daily. Closed-top lots were pumped over with sprinkler-type irrigators along with a Venturi intake valve to homogenize must temperatures and provide adequate oxygen for yeast colonies. Closed-top tanks received rack and returns when sugar levels reached 20-17° Brix and again at 12-9° Brix to promote extraction and seed removal.

All lots were pressed in our Hypac basket press, and after draining the free run juice to tank, hard-pressed wine was immediately put down to barrel. Free run juice was settled 3-6 days prior to barreling down. Cooperage for this bottling consisted of Burgundy barrels from François Freres, Demptos, and Seguin Moreau, as well as Hungarian oak from Demptos, Trust, and Budapest Kadar. Of this cooperage, approximately 40% was new wood, 40% was one-two year wood, and 20% was three-five year wood.

The wine remained on light lees during its ten months of cellar aging. Prior to bottling, the wine in barrels was pushed to tank via a nitrogen gas counter-pressure system. The tanks were blended several times to homogenize the cuvée, and the wine was bottled in mid-August 2006.

The 2005 Santa Maria Cuvée has aromas of strawberry, cherry, Asian spice and forest floor earth tones. Flavors of strawberry, rhubarb, and bramble berry precede a creamy finish.

This delicious, multi-faceted Pinot Noir is an excellent representation of cool climate Pinot Noir from the Santa Maria Valley in the 2005 vintage.