



2005 CHARDONNAY Santa Maria Cuvée

Appellation: Santa Maria Valley

pH: 3.42

Alcohol by Volume: 14.8%

T.A.: .70 g / L

V.A.: .055 g / L

R.S.: 0.17 %

Malic Acid: 1.29 mg / 100mL

Lactic Acid: 0.57 mg / 100mL

Produced and Bottled by:
Kenneth Volk Vineyards
www.volkwines.com

2005 Chardonnay, Santa Maria Cuvée

Our first Santa Maria Cuvée is a showcase blend of Chardonnay from the Kenneth Volk Vineyards Estate, Sierra Madre Vineyard, and Bien Nacido Vineyard. Each vineyard lot was individually hand-harvested and whole cluster pressed. Juice was cold-settled for 48 to 72 hours before being transferred to barrel for fermentation in our OXO barrel rack system.

A variety of different yeast strains were utilized to build complexity: BA11, D-254, Montrachet, T-306, D-47, M-1, Simi White, Premier Cru, EC1118, and CY-3079. Our cellar was held at 57°F and fermentation proceeded over several months. Cooperage consisted of 30% new Hungarian oak from Trust and Demptos, and 20% new French barrels from François Freres, Remond and Treuil; the balance of the cooperage was one to three year old French cooperage.

As fermentation ended, barrels were topped up with barrels of matching yeast strains. Fermentation bungs were swapped for solid bungs, which were hammered tight prior to the start of barrel spinning. Our OXO rack system has four rollers under each barrel, which facilitate the rolling or spinning of barrels on the rack.

In comparison to the traditional battonage lees stirring process, the OXO system produces fresher wines and provides for superior integration of oak and wood elements in the resulting wine. OXO eliminates the need to remove the barrel bung which, in turn, reduces oxidation and sulfur dioxide binding. It also eliminates the need to insert a stir rod into the barrel which minimizes any cross-contamination from barrel to barrel.

Malolactic fermentation was allowed in approximately 30% of the barrels, and discouraged in the balance to maintain acidity. The finished wine has aromas of white nectarine, sliced apple, barrel toast and vanilla. This full-bodied wine has flavors of citrus and apple with a rich, creamy mouth feel.

The Santa Maria Cuvée represents the value bottling of Kenneth Volk Vineyards Chardonnay from the 2005 vintage. This wine can be enjoyed as an aperitif, yet its bright acidity makes it an excellent foil to a wide variety of cuisine.