



## 2006 PINOT GRIGIO Sierra Madre Vineyards

**Appellation:** Santa Maria Valley

**pH:** 3.28

**Alcohol by Volume:** 14.5%

**T.A.:** .704 g / L

**V.A.:** .055 g / L

**R.S.:** 0.138 %

**Produced and Bottled by:**

Kenneth Volk Vineyards

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

### 2006 Pinot Grigio, Sierra Madre Vineyards

The Sierra Madre Vineyard of the Santa Maria Valley AVA, in Santa Barbara County has a well deserved reputation for cool climate grape varieties. In the late 1990's Pinot Grigio was planted by the Robert Mondavi Corporation to see how the variety would fare at this location.

The vineyard was planted with the Rauscedo Cooperative Selection 5 and the Colmar Institute's Selection 152 on various rootstocks. The vines are trained to a cordon pruned, vertical shoot positioned trellis system on an eight foot row and five foot vine spacing, and are drip irrigated.

The 2006 Growing Season was extremely cool, which subsequently resulted in a late harvest on September 22<sup>nd</sup>. In determining when to harvest, we were waiting for the acidity to fall, the pH to rise, and the flavors to develop completely, as opposed to waiting for sugar levels to rise. .

Our fruit was hand harvested in the early morning and immediately delivered to the winery where it was whole cluster pressed in our bladder press. The juice was cold settled in stainless steel at 40° F for 72 hours and then racked off its juice lees to another stainless steel tank where it was cold fermented at 52° F. We chose to use the Portuguese yeast selection BA-11 for this lot since it lends itself to producing wines with clean, fresh fruit aromatics and full mouth feel characteristics at cold temperatures. Fermentation lasted for 8 weeks and the temperature of the tank was raised to 60° F by the end of the fermentation to assure dryness.

The wine was left on its fermentation lees, which were periodically mixed during its cellaring. Bottled on April 4<sup>th</sup>, 2007, the finished wine has aromas of sliced granny smith apple and spun sugar followed by flavors of White Nectarine and Bosque Pear. Clean and refreshing, this wine is an excellent apertiff and its clean acidity and minerality make it pair well with seafood, delicate pastas, and herb roasted chicken.