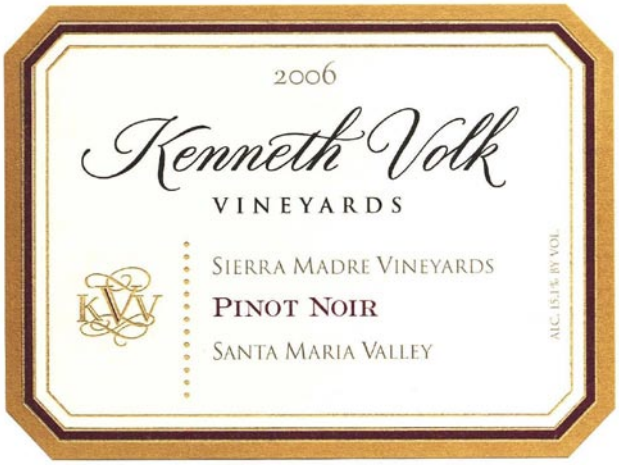
2006 Pinot Noir
Sierra Madre Vineyard

Appellation: Santa Maria Valley
pH: 3.76
Alcohol by Volume: 15.1%
TA: .567 g/100mL
RS: 61 mg/100mL
Malic Acid: 6 mg/100mL

Produced and Bottled by:
Kenneth Volk Vineyards
5230 Tepusquet Road
Santa Maria, CA 93454
www.volkwines.com



Originally planted in the early 1970's, the Sierra Madre Vineyard was one of the first vineyards to bring international recognition to the wine growing potential of the Santa Maria Valley. The Sierra Madre Vineyard is the first high spot east of the Guadalupe Dunes, making it one of the windiest vineyards in the Santa Maria Valley.

In the Vineyard
The Sierra Madre Vineyard sits on the northern edge of the Santa Maria Mesa between Telephone and Dominion Roads. Northwesterly winds blow across the Pacific Ocean's cold California currents, channel up the Santa Maria River bed, and buffet the Sierra Madre Vineyard with the cooling air that leads to some of the finest Pinot Noir. Depending on the time of the year and the high- and low-pressure systems in the interior valley of California, winds can range from gentle breezes to gale force. These cold winds help to create the cool climate grape growing conditions of the Santa Maria Valley. However, at the Sierra Madre Vineyard these winds have a tendency to stress the vines to the point where leaf stomata close and the vines stop growing. The soils of the Santa Maria Mesa, an ancient uplifted marine terrace, tend to be sandy loams; in some areas, the surface soil is similar to coarse beach sand. The combination of infertile sandy soils and the cold on-shore winds create a low vigor growing condition for the Sierra Madre Vineyard which, paradoxically, lends an attractive complexity to the wine itself.

At the Winery
A variety of fermentation techniques were used in handling this fruit: from the Ernest Borgnine Guy Accad "Ices Station Zebra Technique" as well as the Jim Morrison "Light My Fire" open top fermentation regime. Kenneth Volk Vineyards crushed six lots of Sierra Madre Vineyard Pinot Noir from many blocks and clones. In preparing to bottle our work horse wine the 2006 Santa Maria Cuvee Pinot Noir in August 2007, we selected a number of barrels for this bottling from our stable of Sierra Madre barrel lots. After extensive blending trials, a selection of one- and two-year old barrels from our clone 2A and Pommard 4 lots were selected for the 2006 Sierra Madre Vineyard bottling. These barrels were held for an additional six months of cellar aging prior to bottling in February 2008.

In the Glass
We intended to showcase the seductive, spicy, feminine qualities that are the calling cards of this vineyard. The wine has aromas of alpine strawberries, Bing cherry, rhubarb, humus and Sandal wood. This full bodied wine has rich flavors of ripe red fruits, cola and five-spice. On the palate this wine has firm tannins that turn silky on the finish.