

2006 Pinot Noir Bien Nacido Vineyard

Appellation: Santa Maria Valley
pH: 3.42
Alcohol by Volume: 15.4%
T.A.: 0.654 g/100mL
R.S.: 52 mg/100mL
Malic Acid: 9 mg/100mL

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



For 23 vintages, Ken Volk has had the pleasure of working with Pinot Noir fruit from Bien Nacido Vineyard. Bien Nacido holds the proud distinction of the most often “vineyard designated” vineyard in the world. The inherent quality of the site and the tireless efforts of multiple generations of the Miller family and their talented viticultural staff consistently produce outstanding fruit.

In the Vineyard

Positioned at the westernmost edge of the Sisquoc River Bench, approximately 16 miles from the Pacific Ocean in Santa Barbara’s Santa Maria Valley, Bien Nacido Vineyard is frequently enshrouded with morning fog that retreats rapidly with the rising sun. The vineyard’s excellent solar exposure and well-drained soils of sandy loam with sections of fractured shale and river rock combine to produce well-balanced vines for consistent fine wine production. Fruit for this bottling came from five-year old vines in block H. Inter-planted between the previously existing 12-foot rows from the original 30 year old Pinot Noir planting, the vines are cordon trained and spur pruned with vertical shoot positioning wires.

At the Winery

The fruit was hand harvested at night with the assistance of overhead lighting powered by mobile generators. Upon arrival at the winery, the fruit was de-stemmed without crushing or pumping and then placed directly into open top fermentation bins. After a three-day cold soak and inoculation with Assmanshaussen and RC212 yeast cultures, bins were punched down 2-4 times daily over the course of 10-14 days of fermentation. After basket-pressing, free run and press lots were combined and settled for several days prior to barreling down. To age and enhance this wine over the 17 months between harvest and bottling, we used a combination of one- and two-year old French oak barrels coopered by Treuil, Demptos and Francois Freres. Malolactic fermentation was completed in barrel by February 2007. The barrels were racked off fermentation lees in late spring and topped every 45 days. In preparation for bottling, the barrels were racked to tank with nitrogen counter pressure racking, fined with egg whites, and rough pad filtered.

In the Glass

A full-bodied and deeply pigmented wine, our 2006 Bien Nacido Pinot Noir has heady aromas of ripe cherry and blueberry as well as Asian and barrel spices. Cherry and Satsuma plum flavors complement the savory rhubarb and bacon fat nuances. This rich wine has the capacity to stand up to heavier and more intensely seasoned foods than most Pinot Noirs.