

2006 Pinot Noir Garey Vineyard

Appellation: Santa Maria Valley

pH: 3.64

Alcohol by Volume: 14.9%

T.A.: 0.596 g/100mL

R.S.: 87 mg/100mL

Malic Acid: 6 mg/100mL

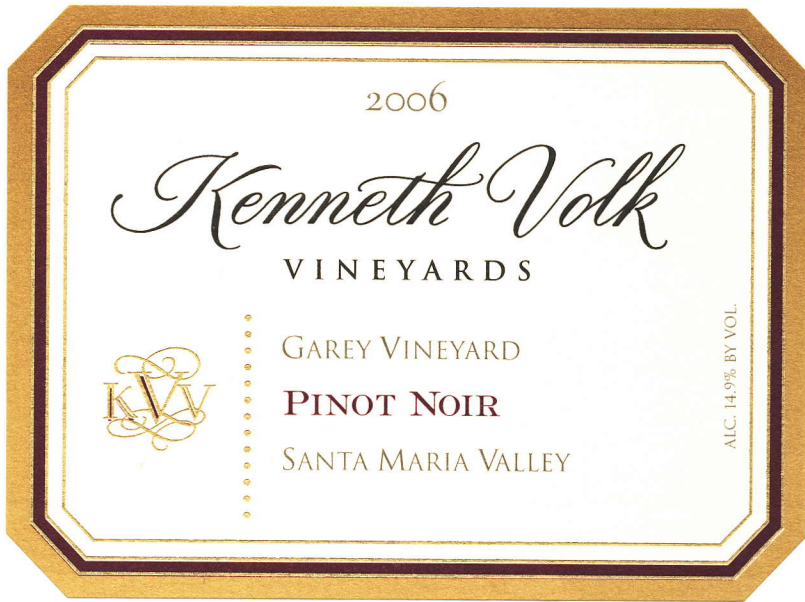
Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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At the northeastern end of the Santa Maria Mesa, Garey Vineyard spreads along Dominion Road and toward the small town of Garey. Straddling Foxen Canyon Road and named after pioneering agriculturist William Garey who established the first citrus groves in the Santa Maria Valley in the 1800's, the town of Garey features a vegetable nursery, a handful of residents, and the Garey Store and Deli, which is the closest cold beer to the winery.

In the Vineyard

A rolling mesa with excellent solar exposure, this vineyard was planted by the Robert Mondavi Corporation in the early 1990's and intended to be a showcase vineyard for their Santa Maria Valley Pinot Noir. Averaging 540 feet above sea level with predominately sandy loam soils of the Oceano, Marina and Garey series, Garey Vineyard's relatively infertile soil helps to maintain low to moderate vine vigor, an important aspect in achieving the highest wine quality possible with fruit from this vineyard site. A variety of different rootstock and scion combinations, as well as vine spacing and trellis systems exist on the property. This bottling was created from two vineyard blocks, 316 and 317, which are planted with different clones and which utilize different trellis systems. Block 317 was the first fruit to be harvested in 2006. Both clones were picked and co-fermented together. Block 317 was harvested in three separate pickings to allow for a greater diversity of flavors and a more balanced alcohol.

At the Winery

The fruit was carefully de-stemmed without crushing the berries and moved into one-ton open top fermentors with copious amounts of dry ice to promote cryo-extraction and a long, cold soak. After filling the fermenting bins, shrink-wrapped lids were placed over them to retain off gassing CO₂. Our closed top fermentors have top-to-bottom dimpled glycol cooling jackets and ridged R24 insulation surrounding the sides and top of the tanks to allow for managing with precision the temperatures a young Pinot Noir needs. After twelve days of punch downs, the bins were drained prior to pressing in our Hypac basket press. Free run and press wine merged and settled for six days together in stainless steel prior to a barreling down in a combination of Hungarian and French Oak cooperage.

In the Glass

The bottling displays ripe red and black fruit flavors of blackberry, raspberry and cherry with background elements of Asian spice and forest floor. A fairly big Pinot Noir, this wine is full bodied with significant structure. The high-tone fruit of this Pinot Noir is often popular with people who have an affinity for fuller bodied, highly fruit driven wines.