

2007 Pinot Noir Santa Maria Cuvee

Appellation: Santa Maria Valley

pH: 3.58

Alcohol by Volume: 14.6%

T.A.: .68g/100mL

R.S.: .09%

Malic Acid: .09mg/100mL

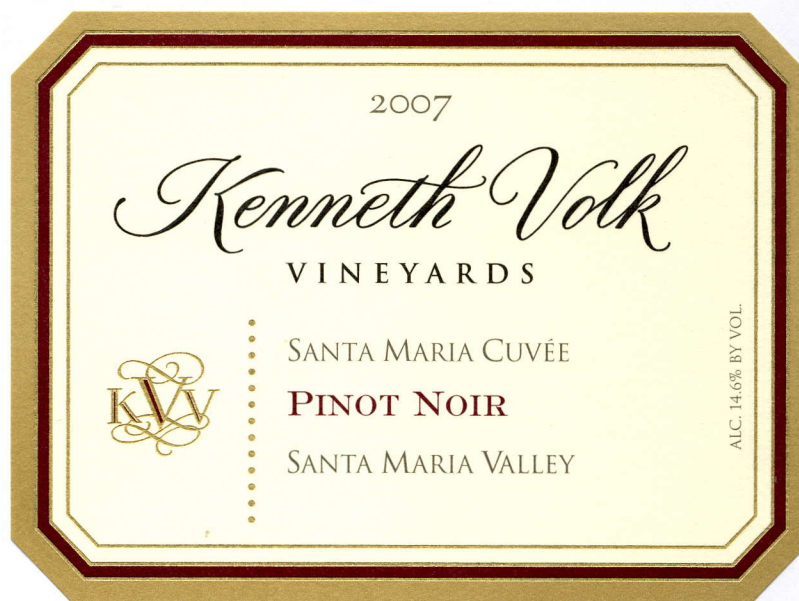
Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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In the Vineyard

Our 2007 Santa Maria Cuvee Pinot Noir is a showcase blend of some of the finest vineyards of Pinot Noir from Santa Barbara's Santa Maria Valley. Pinot Noir from the Bien Nacido, Garey Ranch, Nielson, Sierra Madre and Solomon Hill Vineyards were used in the production of this wine.

The 2007 vintage was greatly influenced by the "La Nina" drought conditions of the 2007 rain season. From July 2006 to July 2007 our estate vineyard in Santa Maria only received 4.7 inches of rainfall. Although all of these vineyards were supplemented with water from drip irrigation lines the meager rainfall of 2007 had a profound impact on vine physiology. The drought conditions influenced early bud break, a long growing season, short shoot length and density of canopy growth, low botrytis rot pressure, and smaller berry size and cluster weights. The small berry size had the most positive impact on wine quality. The greater skin to juice ratio increased extraction of color, flavor and skin tannin of the wine vintage.

Every vineyard was hand harvested with each vineyard block, clone and fermentation method, barreled and aged separately. This meticulous handling resulted in more than 40 separate lots of Pinot Noir from our Santa Maria Valley vineyards. Our reasoning in handling the lots in this manner was to be able to properly evaluate vineyard blocks, clones, harvest maturity, fermentation techniques and cooperages impact on perceived wine quality.

At the Winery

A gauntlet of fermentation techniques and practices were employed. Small open top fermentors, closed top tanks, various amounts of whole clusters, destemming, crushing, cold soak macerations, drain and return, enzymes, yeast fermentation temperature, fermentation length, cap management, post fermentation macerations, post-processing settlings, cooperage selection, etc. The majority of the lots were aged in a combination of French and Hungarian oak cooperage of Boswell, Demptos Francois Freres, Seguin, Moreau, Treuil, and Trust. Twenty-five percent new, twenty percent one year old, twenty percent two-to-three year old, and thirty-five percent four-to-five year old barrels were used for aging this wine for ten months. Each vineyard lot and barrel was evaluated and numerous blending trials were performed. Evaluations were made for both the Santa Maria Cuvee as well as for individual vineyard lot bottling which would be bottled after further barrel aging.

Prior to bottling barrels were transferred to tank via a nitrogen charged bulldog racking wand. Some lots were gelatin or egg white fined prior to cold settling. Tanks were carefully homogenized and the wine was cross flow filtered prior to bottling. The wine was bottled in the last week of August 2008.

In the Glass

Our 2007 Pinot Noir Santa Maria Cuvee is the flagship of the KVV portfolio of wines.

Deeply pigmented this purple, delicious wine displays aromas of Asian spice and ripe berry precede flavors of Montmorency cherry, blueberry and strawberry. Bright acidity and fine grain tannins are complimented by a long creamy lactic finish.