



2008 Mourvedre

ENZ vineyard

Appellation: Lime Kiln Valley

Varietal: Mourvedre

pH: 3.49

Alcohol by volume: 14.81%

T.A.: 0.652g / 100 ml

R.S.: .12 %

Suggested retail: \$36.00

672 cases

Produced and bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

www.volkwines.com

In The Vineyard

Our 2008 Mourvedre comes from the Enz Vineyard of Lime Kiln Valley of San Benito County. Lime Kiln Valley is one of the oldest American Viticultural Areas in California, but remains one of the least known. This small A.V.A. is located in the Gavilan Mountains 24 miles east of Monterey Bay. The Enz Vineyard receives marine air flows from Monterey Bay from the Pajaro River Gap, which moderates the temperature of Lime Kiln Valley. In the late 1800's, Lime Kiln Valley supported a population of several hundred people involved in the mining of limestone and wood-fired kilning of limestone; much of the mortar and plaster for the construction of Santa Clara and San Francisco was from Lime Kiln Valley. Several large rock lime kilns remain standing as sentries of this remote valley. The unique geology of Lime Kiln Valley is a result of its close proximity to the Calaveras and San Andreas faults. The Enz Vineyard is located on a tapering slope of sandy gravel loam of decomposed granite overlaying calcareous sub-soils. Weathered outcrops of limestone and marble protrude from the mountainous terrain surrounding the vineyard. The seven-acre block of Mourvedre was planted in 1922 the vines are head-trained and dry-farmed. The Enz family acquired this property in 1976, and shortly thereafter bonded the Enz Winery adjacent to the vineyard. Ken Volk started working with fruit from this vineyard in 1994, and has continued to produce wines from this amazing property ever since. In 2007 Ken started to lease and farm this vineyard with his own crews with the intention of taking the viticulture and the resulting wines to a higher level of quality. 2008 was an extreme drought year with less than 5 inches of rainfall in Lime Kiln Valley. Considering the drought conditions only two canes were tied together to form coronas on these goblet trained vines. Shortly after fruit set nearly half the clusters were removed to ensure the vines could ripen the remaining fruit. The grapes were hand-picked in macro bins on the 28 and 29st of October

In The Cellar

The fruit was destemmed with minimal crushing into almond bin fermentors with copious amounts of dry ice to encourage several days of cold soak. A combination of cultured and indigenous yeasts fermented over the course of 16 days on the skin, the fermentors were hand-punched, and pressing occurred prior to complete cap fall in our Hypac basket press. The free run and pressed wine was combined and settled for several days prior to barreling down. A combination of French and Hungarian cooperage was used for aging this wine, with one-quarter new barrels and the balance being two-to-four year old thin stave Bordeaux barrels.

In The Glass

The finished wine has aromas of bramble fruit, fig, anise and spice. On the palate this wine has flavors of mulberry, tobacco, licorice and peppercorns.