



2008 Pinot Noir Enz Vineyard

Appellation: Lime Kiln Valley

Varietal: 100% Pinot Noir

pH: 3.36

Alcohol by volume: 14.35%

T.A.: .659 g / 100mL

Malic Acid: 8 g /100m L

Bottling Date: March 30, 2011

Cases Produced: 319 six-packs

Suggested Retail: \$60.00

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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In The Vineyard

The Enz Vineyard of the Lime Kiln Valley American Viticultural Area is located in the Gabilan Mountains east of Monterey Bay, south of the town of Hollister, and north of the Pinnacles National Monument in San Benito County. This historic vineyard was first established in 1895 with Zinfandel and Cabernet Pfeffer (Gros Verdot) and subsequent plantings of Mourvèdre in 1922 and Sauvignon Blanc and Zinfandel in 1972. This remote and isolated valley is where much of the lime used for the construction of the cities of Santa Clara and San Francisco was mined, kilned and quick-limed at the beginning of the 19th century.

The geology of this valley was greatly influenced by its immediate proximity to the San Andreas Fault to its east. The topsoils of the property consist of decomposed granite overlaying limestone sub-soils. Despite its inland location the elevation of the vineyard and influence of onshore marine airflows from Monterey Bay make it a cool growing site.

Lime Kiln Valley is home to the Enz Vineyard and Winery as well as the Enz Specialty Stone Quarry. Ken Volk has been working with the vineyard since the early 1990's. In 1994 Ken grafted over the Sauvignon Blanc to Pinot Noir UCD #4 and #2A Wadenswil for his then business, Wild Horse Winery. After starting Kenneth Volk Vineyards in 2004 Ken continued to work with the vineyard and in 2008 Ken started to lease the vineyard and farm the property with his own viticulture team. 2008 was a tough year for this dry-farmed vineyard; Lime Kiln Valley received only 4.6 inches of rain in comparison to an average year's 28 inches of rainfall. The vines are trained to bilateral cordons which are spur-pruned, and vertical shoot positioning wires are used to train the growth upward during the growing season. Hot windy conditions during bloom did not allow for a good pollination which subsequently led to a small crop of Pinot Noir in 2008.

In the Cellar

The fruit was hand-harvested in the early morning of September 30 and the fruit was delivered to the winery that afternoon. The fruit was destemmed without crushing into 1.3 ton open top fermentors. While filling the bins with fruit it was layered with dry ice to cool it and for cryoextraction. Following several days of cold soaking the bins were inoculated and a punch-down regime started. Mid-fermentation, each bin received a hand destalage by bucketing out skins to another fermentor and the juice was screened of seeds before re-uniting the juice with its skins. Pressing occurred at cap fall following 16 days on its skins; at that time, the fermenting bins were drained and the must dumped directly into our press cage for basket pressing. Free run and press wine were combined and after two days settling racked to barrel. Equal quantities of new, two and three-year old Allier, Tronçois and François Frères cooperage were used to age this wine. Primary and malolactic fermentation were completed in barrel; the wine was racked once in May of 2010 and remained in barrel until bottling in February 2011.

In The Glass

After a year of bottle ageing this wine is displaying red fruit aromas of cherry, strawberry and raspberry with aromas of wet slate and barrel spice. On the palate there are flavors of cola, green tea, anise and Chambord. The wine finishes with firm tannins and a distinct flinty finish.