



2009 Pinot Noir, Santa Maria Cuvee

Appellation: Santa Maria Valley

Varietal: 100% Pinot Noir

pH: 3.52

T.A.: 0.63 g / 100 ml

R.S.: .078 %

Bottling Date: April 6, 2011

Cases Produced: 2,348

Suggested Retail: \$30

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

www.volkwines.com

In The Vineyard

Our Santa Maria Cuvée is a blend of some of the finest vineyards of the Santa Maria Valley: the Garey Ranch, Sierra Madre and Solomon Hills Vineyards. Several different clones of Pinot Noir were used for this bottling: Pommard 5, Wadensville 2A and Dijon clones 777. Compared to the prior cool growing season, 2009 saw a return to more normal growing season temperatures in the Santa Maria Valley. The winter and spring rains were 65% of normal with a total of 9.12 inches, however the timing of the rainfall was ideal with 96% of the rain occurring from November through March. Bud break began in March and fortunately we had no spring frost issues; bloom began in late May and by mid-June most vineyards had completed successful pollination. Shoot thinning was conducted post set to remove secondary and tertiary shoots and clusters, opening up the vertically positioned cane growth to allow more air flow and sunlight to the fruit zone. Veraison started at the end of July and a green fruit drop was made when 85% of the fruit had colored to increase the uniformity of ripeness. Harvest began in mid-September and was completed by mid-October. All vineyards were hand-harvested and field-sorted into half ton picking bins prior to delivery to the winery.

In The Cellar

Each vineyard lot and clone was fermented as an individual lot during its cellar life. The majority of the fruit was destemmed directly into 1.3 ton, open top fermenting bins. The bins were layered with dry ice while filling to remove field heat and to promote several days of cold soaking prior to fermentation. Several lots were destemmed and crushed into five-ton stainless steel tanks for temperature controlled fermentation. Open top lots were punched down by hand two-four times daily while closed top tanks were pumped over several times daily. Tank fermentations received a screened rack and return for seed and jack stem removal prior to midway through fermentation. All lots were pressed prior to complete cap drop in our Hypac basket press; free run and press fractions were combined and settled prior to barreling down to complete malolactic fermentation. A combination of French and Hungarian oak cooperage from Boswell, Demptos, François Frères and Trust were used for aging this wine. The wine remained on its fermentation lees until May of 2010 when barrels were racked barrel- to-barrel with nitrogen counter-pressure. The wine was bottled in April 2011 following 17 months of cellar aging.

In The Glass

This dark, earthy Pinot Noir has aromas of ripe black and red fruits, five-spice powder and barrel toast. On the palate flavors of cherry, blackberry, green tea and spearmint are followed by firm but supple tannins and a lingering finish. This wine can be enjoyed with a wide range of cuisine particularly when accompanied with Chanterelle or Morel mushrooms.