



## **2010 Tannat**

### **Bella Collina Vineyard**

**Appellation:** Paso Robles

**Varietal:** 100% Tannat

**pH:** 3.47

**Alcohol by volume:** 15.1%

**T.A.:** .66g / 100mL

**Malic Acid:** 5 mg /100mL

**Bottling Date:** March 14, 2013

**Winery Retail:** \$48.00

**Produced and Bottled by:**

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

805.938.7896

[www.volkwines.com](http://www.volkwines.com)

### **In the Vineyard**

The Tannat grape has been cultivated on both sides of the Pyrenees Mountains of Spain and France for centuries. Today it is most readily recognized as the primary black-berried variety found in the wines of the French AOC of Madiran in southwest France. Tannat has existed in the University of California grape collections since the 1890s; the variety was cultivated by Spanish and Portuguese farmers in the Sacramento Valley in the early 1900s. Tannat's recent resurgence in California was greatly popularized by the importation of a proven French Tannat clone by Tablas Creek Vineyard's grape nursery in Paso Robles. Tablas Creek went through the process of having their selection of Tannat indexed by the Foundation Plant Material Services in 1993; most of the Tannat planted in California since 2000 has come from the Tablas Creek selection including the Bella Collina planting.

The Bella Collina Vineyard is located just west of the city of Paso Robles on Mustang Springs Road. Proprietress Roberta Weideman farms 10 acres of vineyards and has a Palladian style villa that is also a Bed and Breakfast. The soils of Bella Collina are extremely well drained and calcareous. The 4 acres of Tannat are 1103 Paulsen rootstock and the vines are trellised to bilateral cordons and spur pruned with the canopy vertically shoot positioned. The Tannat is planted on a steep north-east facing block and the vines are drip irrigated.

### **In the cellar**

In 2010 the fruit was hand harvested and de-stemmed without crushing, into 1.3 ton Macro bins and the fruit layered with dry ice to remove field heat and to allow several days of cold soak prior to the start of fermentation. The bins were fermented with cultured yeast strains and the caps punched down by hand. Each bin was délestaged with five gallon buckets to remove jack stems and reduce the tremendous amount of seeds this variety produces. The bins were pressed at the start of cap fall free run and press wine were combined and settled for several days before barreling into a mixture of neutral French, Hungarian and American oak cooperage. Primary and malolactic fermentation completed in barrel and the wine remained on its light lees until racking with counter pressure nitrogen in August of 2011 into a mixture of one and two year old Burgundy barrels where it aged until preparation for bottling in February 2013.

### **In the glass**

Our 2010 Tannat is a softer rendition of this variety in comparison to most Basque and Madiran wines although it delivers plenty of rustic old world charm. Aromas of red plum, raspberry and cigar box introduce this savory wine, followed with flavors of sweet cherry, mocha and smoked paprika as well as moderate tannins. The weight of our 2010 Tannat lends itself to perfect pairings with cassoulet, duck and duck confit, grilled lamb chops or stewed lamb, braised, stewed and barbecued meats, roasted wild game, short ribs and cheese, especially Blue.