



2010 Verdelho

Pomar Junction Vineyard

Appellation: Paso Robles

Varietal: 100% Verdelho

pH: 3.38

Alcohol by volume: 14.4%

T.A.: .65g / 100mL

Malic Acid: 254 mg /100mL

Bottling Date: February 17, 2011

Winery Retail: \$24.00

Produced and Bottled by:

Kenneth Volk Vineyards

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In The Vineyard

Verdelho is a white grape that has been cultivated on the islands of the Mediterranean Sea and the Atlantic Islands of the Azores and Madeira. In North West Spain, it is known as Verdello. The largest acreage of this variety for table wine production in the new world is Australia, where it is a popular variety. Prior to Phylloxera and Oidium, Verdelho was best known for its use for the finest white port from the island of Madeira. Verdelho is a strong, vigorous, productive variety that ripens earlier than most other wine grape varieties. It has medium sized clusters of thick-skinned, elliptical-shaped berries that are borne on loose clusters. The morphology of clusters allows it to tolerate rain at harvest with minimal rot and fruit cracking. Verdelho can display a wide range of flavors and aromas depending on where it is grown, its maturity at harvest and wine making techniques used. It can be reminiscent of Sauvignon Blanc with aromas of cut hay and fresh herbs or aromatic with citrus and honey suckle blossoms, or very tropical with aromas of melon, pineapple and guava. The fruit for this bottling comes from Ken's heirloom block at the Pomar Junction Vineyard in Paso Robles. The Pomar Junction Vineyard is south of the town of Templeton and east of Morro Bay. The combination of shallow, calcareous soils, maritime-influenced climate and attentive viticulture consistently produces superior wine grapes. The vines are planted on the five foot vine spacing with ten foot rows and trained to bilateral cordons that are spur pruned. 2010 was an exceptionally cool growing season, but fortunately a frost free spring. Our Verdelho was the first fruit to be harvested in 2010 and was split harvested at two different maturities to capture a range of flavors and to balance acidity and potential alcohol.

In The Cellar

Hand harvested fruit was transported to the winery in a refrigerated trailer to keep the fruit cold prior to whole cluster pressing. A modified champagne press cycle was used for the Verdelho with low pressures and minimal rotations to minimize the shearing of skins and stems and to minimize phenolic extraction and solids. The juice was cold settled for 48 hours before racking off solids to ferment in a stainless steel jacketed tank. The juice was yeast inoculated and a long, slow fermentation was conducted. Post fermentation, the fermentation lees were periodically stirred up with nitrogen gas to yeast cells in suspension, creating more "mouth feel" texture in the finished wine. The wine was bottled in screw cap with nitrogen head space sparging.

In The Glass

This medium-bodied wine has aromas of fresh thyme, ripe mango, sliced pear, lime zest and wet slate. On the palate, the wine is clean and refreshing with flavors of citrus fruits, guava, apple and honeydew melon with a clean mineral finish. This wine can be enjoyed as an aperitif or enjoyed with chicken, pork, fish dishes, Asian salads and Seafood Paella.