



## 2011 Pinot Noir Santa Maria Cuvée

**Appellation:** Santa Maria Valley

**Varietal:** 100% Pinot Noir

**pH:** 3.38

**Alcohol by volume:** 13.8%

**T.A.:** .615 g / 100mL

**Malic Acid:** 6 g /100m L

**Bottling Date:** September 4, 2012

**Winery Retail:** \$30.00

**Produced and Bottled by:**

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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### In The Vineyard

The Santa Maria Cuvée Pinot Noir is the flagship wine of Kenneth Volk Vineyards. It is 100% Pinot Noir from some of the finest vineyards of the Santa Maria Valley. Our 2011 is a blend of neighboring vineyards: Bien Nacido, Garey Ranch and Sierra Madre.

Located in northern Santa Barbara County, the Santa Maria Valley is one of the coldest grape growing regions in California. The cool climate of the region is due to its unique geologic orientation. One of the rare transverse valleys of California, the Santa Maria Valley runs in the east-west direction starting at the Delta of the Santa Maria River and San Luis Bay on the Pacific, and continuing east along the Santa Maria River. Maritime air and north westerly winds are unimpeded by any mountains or highpoints to the vineyards in this unique valley.

The rain seasons of 2010 and 2011 were two of the wettest in the past decade in the Santa Maria Valley with over 25 inches of rainfall. The only months during the 2011 growing season without rainfall were July and August. The rainfall was beneficial however it had a tendency to promote excessive vine growth vigor in the spring and early summer. This intense vegetative growth cycle delayed flowering and fruit set which subsequently delayed veraison and ultimately harvest. 2011 was a small crop of poorly set clusters. Despite the small crop, harvest did not begin until the third week of September.

### In the Cellar

Each vineyard was hand harvested and field sorted prior to delivery to the winery. Each vineyard lot was fermented separately and kept separate throughout its cellar life. Due to the poor fruit set, there was an excessive amount of green shot berries which required careful handling at the winery. The fruit was destemmed prior to sorting on a slotted vibratory table that allowed the separation of shot berries from sound berries. The table effectively spreads out the berries as it vibrates for additional inspection and hand culling of jack stems and unripe grapes. Following berry sorting, 60% of the fruit was crushed with the balance kept as whole berries. Whole berries were then fermented in either open top or close top fermenters. Open top lots were punched down by hand while the closed top tanks were pumped over with pinwheel irrigators. Pressing was conducted prior to cap fall. The young wine was settled for several days until racking to barrel to complete fermentation. A combination of French and Hungarian barrels was used to age this wine which remained on light lees until preparation for bottling in August of 2012.

### In The Glass

2011 produced an elegant aromatic Pinot Noir with aromas of red fruits and Asian spice. On the palate this wine has flavors of raspberry, strawberry rhubarb, cherry, sarsaparilla and cinnamon which are complemented by bright acidity and soft tannins.