Paso Robles
100% Verdelho
3.25
14.6%
.615g / 100mL
225 mg /100mL
January 6, 2013
$24.00

Kenneth Volk Vineyards
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Verdelho is a white grape variety that has a long history of cultivation on the Islands of the Mediterranean Sea as well as the Atlantic Islands of Madeira and Azores. Historically Verdelho was the principal grape of the finest white port from Island of Madeira prior to the devastation of vineyards by the root louse phylloxera. The greatest acreage in the world today exists in coastal Australia. Verdelho is also grown in Portugal's Douro valley where it is known as Gouveio. Preliminary genetic studies link Verdelhos' origin to north-western Iberia and it indicates a possible sibling-parent relationship to the grape varieties Albarino and Godello. Verdelho grape clusters are medium sized, loosely packed bunches with elliptical shaped thick skinned berries that are not prone to crack from high humidity or rain. These morphological characteristics no doubt lead to its popular coastal and island cultivation. The 2012 California grape acreage report lists 92 acres of Verdelho being cultivated in the state. Ken Volk was the first to plant Verdelho in Paso Robles in 1994 at the Wild Horse Vineyard. The fruit for this bottling comes from the Pomar Junction Vineyard south east of Templeton in the Paso Robles. The Verdelho is grafted on 1103 Paulsen rootstock on a 10 foot row by 5 foot vine spacing. The vines are spur pruned bilateral trained cordons and shoots are vertically oriented with multiple lift wires. The combination of shallow, calcareous soils, maritime influence of nearby Morro Bay and attentive viticulture management consistently produces some of the finest Verdelho in California.

Following early morning hand harvesting the fruit was delivered in a refrigerated truck trailer to keep the fruit cold and firm prior to whole cluster pressing. A modified champagne press cycle with minimal rotations and low pressures was used to minimize shearing of the grape skins and stems to reduce the extraction of bitter substances and solids in the juice in our Puelo bladder press. The juice was intentionally exposed to the open atmosphere to encourage oxidative browning in the juice stage prior to cold settling for 72 hours at 38 degrees. The clear juice was racked to another stainless steel tank for cold fermentation with several aroma enhancing yeast strains and a long slow fermentation was conducted. Following fermentation the wine was aged on its lees and the tank periodically mixed with nitrogen gas to keep the yeast cells in suspension to promote more texture and mouth feel in the finished wine. Bottling occurred at the beginning of January in 2013 with a threaded closure to retain freshness of the high-toned aromas that are so appreciated in Verdelho.

Our 2012 Verdelho is medium bodied wine with aromas of sliced pear, melon, citrus fruits and fresh thyme. On the palate, this wine is and refreshing with flavors apple, honey dew melon, guava and lime that is followed by clean slate like finish. Enjoy as an aperitif or with fish, shell fish, pork and chicken dishes, Asian salads and seafood paella.