



2014 *Jaybird* unoaked Chardonnay

Appellation: Santa Maria Valley

Alc: 14.1%

pH: 3.36

T.A: .60

Malic Acid: 160 mg

Bottling Date: March 2015

Cases Produced: 742 cases

Jaybird is a proprietary name for Kenneth Volk Vineyards' un-oaked Chardonnay. There are few white wines that can have the body and richness of Chardonnay. It is an extremely flavorful grape, capable of making lovely white wines in a variety of styles depending upon the growing region, soil, climate, viticulture and winemaking practices.

In the Vineyard

Our 2014 *Jaybird* Chardonnay was produced entirely from Chardonnay grapes grown in the Santa Maria Valley of northern Santa Barbara County. Sourced from two neighboring vineyards, 86% of the grapes came from the Sierra Madre Vineyard (Robert Young Clone 17) and 14% from the Cottonwood Canyon Vineyard (UCD Clone 8).

The Santa Maria Valley is one of the coolest grape growing regions in California and its topography and geology are truly unique. The Santa Maria Valley is a rare transverse valley that is oriented east-west, with its most western portion being where the Santa Maria River joins the Pacific Ocean. The Santa Maria Riverbed serves as a low elevation conduit for cool marine air and coastal fog to travel unobstructed into the interior of the valley and moderates the daily temperatures.

Both the Sierra Madre and Cottonwood Canyon vineyards are located on the Santa Maria Mesa, west of the center of the appellation. The soils of these properties are part of the Sisquoc Soil Series, which were formed in the Pliocene Era 4-6 million years ago. These soils consist of a combination of river alluvium as well as remnants of ancient uplifted marine terraces consisting of calcareous mudstone, siltstone, and diatoms.

In the Cellar

Each vineyard was hand harvested and the fruit was whole cluster pressed, cold settled and fermented in separated lots. The juice was inoculated initially with the non-Saccharomyces yeast strain *Torulaspora delbruekii*. This yeast strain is frequently used for Belgian white style beers. It is an inefficient, high alcohol fermenter, but it generates a high level of polysaccharides that increase the mid-palate weight of the finished beverage.

After the *Torulaspora* had consumed four degrees of sugar from the juice, the tank was then co-inoculated with VL1 and BA11 yeast strains to complete the wine's fermentation. These strains were selected for their high efficiency in converting bound terpenes into aroma compounds as well as their ability to ferment completely dry at low fermentation temperatures. Following racking off of the gross lees and cold stabilization, the wine was filtered and bottled on March 31, 2015 under a threaded closure in order to preserve the beautiful fruit aromatics.

In the Glass

The 2014 *Jaybird* has initial aromas of Alyssum flowers, sliced pear and apple. On the palate, the flavors are more reminiscent of tropical fruit: pineapple, passion fruit and guava are complemented by a balanced and bright acidity. This wine can be enjoyed as an aperitif, or paired with cuisine that calls for more acidity such as raw fish and shellfish. Also a lovely complement to roasted, spice-rubbed chicken.

**Produced and Bottled by: Kenneth Volk Vineyards 5230 Tepusquet Road Santa Maria, CA 93454 805.938.7896
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