



2009 Mourvèdre, Enz Vineyard

Appellation: Lime Kiln Valley

pH: 3.50

Alcohol by volume: 14.87

T.A.: 0.675

Malic Acid: 13mg

Bottling Date: April 7, 2011

Cases Produced: 600

Suggested Retail \$36

Produced and Bottled by:

Kenneth Volk Vineyards

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In The Vineyard

Mourvèdre is the French name for the Spanish grape Monastrell or Mataro it is the dominant grape of Spain's Jumilla and Yelca regions. Grown for centuries on the Iberian Peninsula it was not till the 1700's that the grape crossed over the Pyrenees Mountains to be cultivated in Southern France. Mourvedre is the principal red grape of the Bandol region of France and is quite often the largest percentage of many prestigious Chateauf-neuf-du-Pape red wines. Mourvèdre is also the M of Australian Rhone blend GSM (Grenache, Mourvèdre, and Syrah).

The variety is often considered an important blending grape but when dry farmed for quality it is capable of producing remarkable wines as a single varietal.

Our 2009 Mourvèdre comes from the Enz Vineyard in Lime Kiln Valley, San Benito County. Lime Kiln Valley is one of the oldest American Viticultural Areas in California, but remains one of the least known. This small A.V.A. is located in the Gavilan Mountains 24 miles east of Marina State Beach on Monterey Bay. The Enz Vineyard receives marine air flow from Monterey Bay and from the Pajaro River Gap, as well as Chualar Canyon, which moderates the temperature of Lime Kiln Valley. In the late 1800's, Lime Kiln Valley supported a population of several hundred people involved in the mining of limestone and wood-fired kilning of limestone; much of the mortar and plaster for the construction of Santa Clara and San Francisco was from Lime Kiln Valley. Several large rock lime kilns remain standing as sentries of this remote valley. The unique geology of Lime Kiln Valley is a result of its close proximity to the Calaveras and San Andreas faults. The Enz Vineyard is located on a tapering slope of sandy gravel loam of decomposed granite overlaying calcareous sub-soils. Weathered outcrops of limestone and marble protrude from the mountainous terrain surrounding the vineyard. The Enz vineyard Mourvèdre was planted in 1922 and is the oldest Mourvèdre on the Central Coast. This seven-acre block of vines are head cane-trained and dry-farmed. During dormant pruning, canes are tied together over the top of the vines to a training stake forming a crown or corona. 2009 was a wetter and warmer growing season and the vines were under less drought stress in comparison to 2008. Following fruit set, a shoot thinning pass was made to remove short shoots and to open up the canopy to more wind and sun. At the start of color change and berry softening a green fruit drop was made to even up the range of maturity and concentrate the vines energy to the remaining fruit.

In the Cellar

The fruit was hand harvested over four separate picking dates and fermented in several different ways: whole cluster carbonic macerations, 1.3 ton open top Macro bins and in closed top tank fermentors. The lack of any rot allowed for more whole cluster and whole berry fermentation. Following fermentation and basket pressing, the wine was aged in French and Hungarian Oak cooperage for 18 months prior to preparation for bottling.

In the Glass

This wine has aromas of mulberry, blackberry, anise, humus and spice. On the palate the wine has flavors of bramble fruits, thyme, black licorice and white pepper. This medium bodied wines spicy edge makes it a great companion to spring lamb, roasted or barbequed foods or hearty pastas.