



2005 Pinot Noir Santa Barbara County

Appellation: Santa Maria Valley

Varietal: 100% Pinot Noir

pH: 3.68

Alcohol by volume: 14.90%

T.A.: 5.95 g/L

R.S.: .07%

Malic Acid: 5 mg /100 ml

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

www.volkwines.com

Winemaker's notes

Our 2005 Santa Barbara County Pinot Noir is a blend of fruit from the Santa Barbara sub appellations of Santa Rita Hills and Santa Maria Valley. Fruit from Ashley's, Sierra Madre, Garey and Solomon Hills Vineyards were hand harvested for this bottling.

Individual vineyard lots were destemmed with minimal crushing to small open top fermentors, or closed top tanks. Fermentors were layered with dry ice periodically during filling to chill the fruit down below 50° Fahrenheit promoting a cold pre fermentation soak. Following several days of cold maceration, the fermentors were inoculated with cultured yeast strains. The open top lots were punched down 2 to 4 times daily and were pressed prior to cap-fall. Closed top tanks were sprinkler irrigated with an air injecting venturi prior to fermentation. Once fermentation began, the tanks were pumped over 2 to 3 times a day to help with extraction and to homogenize the tanks temperature. The closed top fermenting tanks received a screened rack and return midway through fermentation to remove seeds and jack stems. Fermentors were drained of free run juice prior to pressing. The must was then pressed in a Hypac basket press, and the free run and pressed wine were combined.

Each lot was barreled down separately using Burgundy cooperage of Demptos, Francios Freres, Seguin Morreau and Remond. The wine was aged for 22 months in barrel, and racked to tank by nitrogen counter pressure in preparation for bottling.

This garnet colored Pinot Noir has aromas of, strawberry, cherry, rhubarb, and humus. On the palate this medium bodied wine has flavors of ripe red fruits, green tea, Kola nut and Asian spice. This Pinot Noir is extremely versatile and complements a wide range of cuisine. The earthy minerality that this wine displays works well with dishes including mushroom and braised vegetables dishes, or try with cedar plank salmon or Asian spice rubbed roast chicken.