



2005 Pinot Noir Sierra Madre Vineyard

Appellation: Santa Maria Valley

Varietal: 100% Pinot Noir

pH: 3.67

Alcohol by volume: 14.4%

T.A.: 0.63 g / 100mL

R.S.: Dry

Malic Acid: 5 mg / 100mL

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

www.volkwines.com

Winemaker's notes

Planted in 1974, the Sierra Madre Vineyard is one of the coolest vineyards in Santa Maria Valley. Located approximately 12 miles from the winery it is exposed to cool ocean breezes and coastal fog from the nearby Pacific Ocean.

Our 2005 Pinot Noir, Sierra Madre Vineyard is a blend of two different blocks from the Sierra Madre Vineyard; clone 2A from block 228 and Pommard #5 from block 228. Each block was hand harvested and destemmed directly into 1.5 ton almond bins. Each bin had dry ice parfaited throughout the layers of fruit for cryo-extraction and to lower the must's temperature below 45° Fahrenheit. After several days of cold soak the native yeast was complimented by an addition of Ashmanhausen and D-254 cultured yeast strains.

Bins were punched down by hand several times a day and reached peak temperatures in the mid 80° Fahrenheit. After drawing off the free run juice the remaining skins were gently pressed using our Hypac basket press. The wine was allowed to settle in tank for four days before being transferred to a mixture of new, two and four year old Burgundy Francois Frèrer and Demptos barrels for aging. The wine remained on light fermentation lees for 20 months and was racked via a counter pressure nitrogen transfer system to tank for bottling preparation.

As a finished wine the 2005 Sierra Madre Pinot Noir shows forest floor earth tone aromas along with sweet berry and Asian spice. On the palate the wine is full and rich. One of the attributes of the Sierra Madre Vineyard is the elegant texture and velvety mouth feel that is delivered when working with old school selections of Pinot Noir.