



**2007 VERDELHO  
EL POMAR JUNCTION  
VINEYARD**

**Appellation:** Paso Robles

**Varietal:** 100% Verdelho

**pH:** 3.38

**Alcohol by volume:** 15.2%

**T.A.:** 0.584 g/100ml

**R.S.:** .09 %

**Malic Acid:** 175 mg/100ml

**Produced and bottled by:**

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

## Winemaker's Notes

Verdelho is a small berried, thick skinned, white grape that has been cultivated for centuries in Portugal. Prior to Phylloxera Verdelho was the preferred grape for fortified wine on the island of Madera. Verdelho is used for the production of still wines in Portugal, as well as the Galacia Region of Spain where it is known as Godello. The variety has also enjoyed great popularity down under in Australia where many of the finest still wines of this variety are produced. It is a semi aromatic varietal which can produce full bodied wines with depth and richness. Ken Volk was the first to plant Verdelho at Wild Horse Vineyards in 1995.

The fruit for this bottling came from El Pomar Junction Vineyard in Paso Robles. This small block was planted in 2004 as part of a custom farmed acreage contract, along with other heirloom varietals for Kenneth Volk Vineyards. This rolling hillside vineyard is located in the foothills east of Morro Bay and south east of Templeton, California. The vineyard was planted with 10 foot rows, and 5 foot vine spacing on 1103 P rootstock. Cordon trained vines are vertically shoot positioned to open up the fruit zone to sun and wind exposure. The dominating soil series is the calcareous Linne Callado soil series.

The grapes were hand harvested at an average brix of 24.7°, 3.43 pH, and 6.4 grams total acidity. The fruit was whole cluster pressed in a Puelo bladder press with minimal tumbling to reduce phenolic extraction. The juice was cold settled for 72 hours at 30° Fahrenheit prior to racking off settled solids. The juice was then allowed to rise to 45°, and was knocked up with cold temperature acclimated starters of VL1 and BA11 yeast strains. VL1 yeast was utilized for its cold temperature tolerance and its ability to release bound aromatic compounds. BA11, a Portuguese yeast strain, was used for its high bio mass production which can enhance mouth feel and richness. Fermentation proceeded slowly for several months during which the lees were periodically agitated with inert gas to keep yeast cells in suspension.

The wine was bottled in screw cap format to preserve the fresh fruit aromas of this delicious wine. This rich wine has aromas of ripe, white nectarine, grape fruit, and casaba melon. The palate is rich with flavors of tropical fruits, spice with balanced acidity. Verdelho is capable of being paired with a wide variety of cuisine. Enjoy with seafood, and a wide array of Pacific Rim dishes.