



2004 CHARDONNAY

BIEN NACIDO VINEYARD

Appellation: Santa Maria Valley

pH: 3.19

Alcohol by Volume: 14.59%

T.A.: .70

R.S.: .32

Malic Acid: 1.19

Lactic Acid: 1.35

Produced and Bottled by:

Kenneth Volk Vineyards

www.volkwines.com

Distributed by: Wine Warehouse

2004 Chardonnay, Bien Nacido Vineyard, Santa Maria Valley

Our 2004 Bien Nacido Chardonnay comes from U Block. Originally planted to own-root Riesling, this block was later grafted over to U.C.D. Clone 4 Chardonnay. This block is trellised to a quadrilateral cordon. This planting is very low vigor and shoot length rarely exceeds 24 inches in length. The majority of the fruit is exposed to direct sunlight. In comparison to other Chardonnay blocks from this vineyard, this planting tends to produce wines with higher minerality character.

The fruit was hand-picked early in the morning with the aid of a night-harvesting overhead mobile lighting system. After delivery to the winery, the fruit was immediately whole-cluster pressed prior to cold-settling to 40° for 48 hours. Cold-settled juice was racked off its settled lees into barrel for fermentation. The majority of the cooperage used for this wine was new Damy Allier medium long toast, and the balance was François Freres Vosage and Allier forest cooperage.

Barrels were directly inoculated and the lot broken down into thirds, utilizing D-254, Montrachet and CY3079 yeast cultures. After a slow lag phase, fermentation proceeded in our air-conditioned cellar held at 60°; fermentation was fairly slow and lasted several months. Barrels were topped in place from barrels of the same yeast lot. Lees were kept in suspension by frequent rolling of the barrels on our OXO barrel rack system.

The OXO barrel rack system has four wheels under each barrel, which makes it possible to turn the barrel 360° when the bung is hammered home. In comparison to traditional battonage, the OXO system does not require removing the bung, therefore reducing oxygen pickup, which in turn helps preserve the fruit and freshness of the wine.

Aged for nine months, the wine was transferred to tank by a nitrogen counter-pressure system. The wine was heat and cold stabilized, and milk-fined prior to bottling.

This full-bodied Chardonnay has aromas of toasted grains, sliced apple and wet slate. On the palate, the wine is creamy and full volume with a flinty minerality. The low pH and high natural acidity help this wine finish crisply. This unctuous wine may be enjoyed with dishes where a higher acidity wine could serve as a foil to reduction sauces.