



2013 “Jaybird” unoaked Chardonnay
Appellation: Santa Maria Valley
Alc: 14.4%
pH: 3.25
T.A: .62
Malic Acid: 200 mg
Bottling Date: February 2014
Cases Produced: 1585

Our “Jaybird” Chardonnay is our un-oaked rendition of the world’s most popular white wine. There are few white wines that can have the body and richness of Chardonnay. Chardonnay is an extremely flavorful grape and it’s capable of making lovely white wines in a variety of styles depending on the growing region, soil, climate, and viticulture winemaking practices. Kenneth Volk Vineyards is based in the Santa Maria Valley in northern Santa Barbara County. Our 2013 Jaybird Chardonnay was produced from two neighboring vineyards - the Sierra Madre Vineyard and Cottonwood Canyon vineyards of the Santa Maria Valley AVA. The Santa Maria Valley is one of the coolest grape growing regions in California and its topography and geology are truly unique. The Santa Maria Valley is a rare transverse valley that is oriented east-west, with its most western portion being where the Santa Maria River joins the Pacific Ocean. The Santa Maria Riverbed serves as a low elevation conduit for cool marine air and coastal fog to travel unobstructed into the interior of the valley and moderates the daily temperatures.

In the Vineyard

Both the Sierra Madre and Cottonwood Canyon vineyards are located on the Santa Maria Mesa, west of the center of the appellation. The soils of these properties are part of the Sisquoc Soil Series which were formed in the Pliocene Era 4-6 million years ago. These soils consist of a combination of river alluvium as well as remnants of ancient uplifted marine terraces consisting of calcareous mudstone, siltstone, and diatoms.

2013 was a relatively warm growing season, particularly in comparison to the 2010 and 2011 vintages. Bud break began in late February and a warm March promoted an early flowering and fruit set in April. Harvest started the second week of September.

In the Cellar

Each vineyard was handpicked and field sorted prior to delivery to the winery and handled and fermented as separate lots until preparation for bottling. The fruit was whole-cluster bladder pressed and the juice received no sulfur dioxide. Oxidation was encouraged in the juice stage prior to transferring to stainless steel for cold settling. Following three days of cold settling, the juice was racked off its juice solids to another tank to start fermentation. Each vineyard lot was fermented with two different yeast strains to promote clean, complex flavors. We co-inoculated with thVL1, a burgundy isolate, as well as the Portuguese yeast isolate Ba11. VL1 yeast has enzymatic activity that helps release bound aromatic compounds. These compounds promote the tropical and citrus fruit flavors of Chardonnay. BA11 provides more volume to the mid-palate weight of the wine. Our 2013 Jaybird Chardonnay was bottled in February 2014 under a threaded closure to preserve the fruit aromatics of this wine.

In the Glass

The 2013 Jaybird has a distinct mineral, flinty aroma that is supported by nuances of sliced pear and pineapple guava. On the palate, this wine is clean with refreshing acidity and flavors of apple and pear. This wine can be enjoyed as an aperitif, or paired with cuisine that calls for more acidity. It pairs well with raw fish and shellfish, or with sautéed seafood, veal or chicken, particularly when complemented by a Beurre Blanc, Scaloppine or Piccata sauce.

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