



2003 Cabernet Sauvignon

Vineyard: Carmody McKnight
Appellation: Paso Robles

pH: 3.65
Alcohol by Volume: 14.7%
T.A.: 0.58 gr./100 ml.
R.S.: 0.09 gr./100 ml.
Malic Acid: 0.01 gr/L.
Lactic Acid: 0.93 gr/L.

Produced and Bottled by:
Kenneth Volk Vineyards
www.volkwines.com

Distributed by: Wine Warehouse
Release Date: February 1, 2006

2003 Cabernet Sauvignon, Carmody McKnight Vineyard

The 2003 Cabernet Sauvignon was produced from the Carmody McKnight Vineyard in Paso Robles. This fence-line neighbor to the Justin Vineyard is located in one of the most desirable areas in Paso Robles for red Bordeaux varieties.

The soil profile at this site is a unique red iron oxide topsoil overlaying calcareous clay sub-soils. Nine miles from the Pacific Ocean, this beautiful, rugged vineyard site is located on the inland side of the ridge top of the Santa Lucia Mountains. Planted on its own roots, this 22-year-old vineyard is cane pruned with three-wire vertical trellising.

After the wet winter of 2003, bud break began at the end of April. Summer was punctuated by modest heat waves and spikes. In 2003, a relatively large crop was set on the Cabernet at this vineyard site. Veraison began in late August and a thinning pass was made to drop uncolored clusters as well as for removal of all fruit from short shoots. This pass helped to create a more uniform level of maturity throughout the vineyard block.

The fruit was harvested on two separate dates (October 16th and 21st) in 10-ton lots, into 1/2-ton bins. The fruit was all destemmed, 80% crushed into open top fermentors, and cold soaked for 48 hours prior to yeast inoculation. The cap was punched in the morning and evening, and at 17°-15° Brix to aerate and remove jack stems following the rack and return, the fermentors received two daily pumpovers for the balance of fermentation.

Pressed at dryness but prior to cap drop, the young wine was settled for 48 hours prior to barrel down. Bordeaux export barrels were used to age this wine for 18 months, predominately Seguin Moreau, Vicard and Demptos cooperage, of which 30% was new and the balance two to three years old. Malolactic fermentation occurred in barrel and the wine stayed on its fermentation lees until March 2004, when it was first racked. A second racking was made prior to the 2004 harvest. Bottling occurred in late March of 2005 after assembling the blend in tank and a light egg white fining.

In tasting the wine after ten months in bottle, this wine has beautiful ripe fruit aromas of cherry and blueberry as well as barrel spice and dust on the palate. Cherry/berry flavors lead to supple mouth feel with modest tannins. The approachability and bright fruit of this wine make it suitable to a broad range of cuisine.