



## 2003 MOURVEDRE

ENZ VINEYARD

Appellation: Lime Kiln Valley

pH: 3.63

Alcohol by Volume: 14.9%

T.A.: .58

R.S.: 0.15

Malic Acid: 0.07

Lactic Acid: 0.67

Produced and Bottled by:

Kenneth Volk Vineyards

[www.volkwines.com](http://www.volkwines.com)

Distributed by: Wine Warehouse

## 2003 MOURVEDRE, ENZ VINEYARD, LIME KILN VALLEY

The Enz Vineyard Vineyard is located in San Benito County in the little-known Lime Kiln Valley A.V.A. Lime Kiln Valley is located adjacent to the Mt. Harlan A.V.A. and the vineyards of Calera Winery. The Enz Vineyard is an American monopole of the Enz Winery and Vineyards, which is owned by Bob and Susan Enz and family. This forgotten jewel of California viticulture was first planted in 1886, when mining of limestone for baking in the estate's kilns produced the raw materials for plaster during the booming building construction in San Francisco. In its heyday, the property supported a small community which still remains standing.

The Enz Vineyard Mourvedre block was planted in 1922 and is head-trained and planted in a 10 x 10 grid. The Enz family has owned and managed the vineyard since 1968. The soils on the property are a complex mix due to its close proximity to the San Andreas fault. The topsoil is decomposed granite with streaks of red iron oxide and volcanic soils on top of a calcareous subsoil.

Lime Kiln Valley is located on the eastern side of the Gabilan mountain range, directly east of Monterey Bay, and receives unobstructed marine air from the Pacific along the Pajaro River drainage.

The 2003 vintage produced a beautiful crop of this late ripening varietal. Hand-picked at elevated maturity, the fruit was transported in a refrigerated truck van to the winery. Fruit was destemmed without crushing into 1.5 ton open-top fermentors. A warm fermentation was encouraged and the cap was hand-punched. Following pressing, the wine completed malolactic fermentation in stainless steel before barreling down into Seguin Moreau Allier Bordeaux barrels for aging. The wine was racked once during its barrel life and was bottled in April of 2004.

This wine has perfumed aromas of boysenberry, lavender, talc, and cedar. On the palate, flavors of marionberry, boysenberry and licorice lead to a dusty mineral finish. This rustic wine plays well with roast chicken, wild game, and grilled lamb seasoned with Herbs de Provence.