



## 2004 Pinot Noir

Appellation: Santa Maria Valley

pH: 3.78

Alcohol by Volume: 14.13%

T.A.: .64

R.S.: .14

Malic Acid: 0.03

Lactic Acid: 1.11

**Produced and Bottled by:**

**Kenneth Volk Vineyards**

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

**Distributed by: Wine Warehouse**

## 2004 Pinot Noir, Santa Maria Valley

Our 2004 Pinot Noir, Santa Maria Valley, Santa Barbara County, is a blend of some of Santa Barbara's top vineyard sites. This bottling is a blend of Bien Naicido, Garey, Sierra Madre, and Solomon Hills Vineyards of the Santa Maria Valley, and the Ashley Vineyard of the Santa Rita Hills.

2004 was an extremely ripe and condensed harvest season for Santa Barbara County Pinot Noir. Despite being a definitive cool climate viticultural area, the first week of September was extremely warm and accelerated maturity in our Santa Maria Valley vineyards.

Each vineyard was hand-picked and fermented separately by block and clone. All lots were destemmed and uncrushed, and to help induce a cold soak of 48 to 120 hours prior to inoculation, dry ice in parfait layers was employed throughout the respective fermentors. A variety of cultured yeasts were utilized, with Ashmanhausen and RC212 the dominant strains. A combination of open and closed top fermentors ranging from one and one-half to seven ton capacity was used - open tops were punched down three times daily and closed top tanks were sprinkle-irrigated and received a rack and return when fermentors were in the mid-teens.

Due to the precariously high maturity of the sugars and the desire not to stress the yeast, peak fermentations were held to the low 80's. Fermentors were drained 8 - 24 hours in advance of pressing in our Australian Hypac basket press, and pressing occurred at cap drop. Free run juice was either directly filled into barrels or settled overnight prior to barreling down. Press lot fractions were barreled immediately out of the press pan.

A variety of coopers were employed for aging this wine: François Freres, Demptos, Damy, Seguin Moreau, and Trust International. Sixty percent of cooperage was new, 20% was one year old, and the remaining 20% was three and four year old barrels. These wines were in barrel for 15 months. Individual vineyard lots were racked barrel-to-barrel by a nitrogen counter-pressure system in late spring of 2005. Prior to bottling, extensive blending and fining trials were conducted.

This deeply pigmented wine has earth tone aromas of lavender, humus, orange peel, sandalwood and ripe strawberry. On the palate, it displays ripe fruit flavors of blackberry, cherry, rhubarb, anise and cola, framed by firm tannins. This substantial Pinot Noir can pair well with heavier foods than most Pinot Noirs, such as grilled and seared dishes, and plays well with mushroom and root vegetable dishes.