

2013 Verdelho — Pomar Junction Vineyard, Paso Robles



Ken Volk has over three decades of experience growing Verdelho in Paso Robles and is considered by many wine journalists the "Dean of the variety in California." Ken says, "I have always loved the vibrancy of fruit and the minerality and mid-body richness that it can display." Verdelho was first known for producing the finest white ports in the world on the Atlantic island of Madeira from the 17th through 19th century. The variety has gone on to be used for delicious table wines in Spain, Portugal, Australia, islands of the Mediterranean Sea and the United States

In the Vineyard

Our Verdelho is grown at the Pomar Junction Vineyard, south of Templeton, in Paso Robles. The topsoils of this property consist of the calcareous Linne Callado soil series. The Verdelho was grafted to 1103 Paulsen rootstock and planted on a 10 foot row and 5 foot vine spacing. The Verdelho vines were cordon spur pruned and trained to bilateral cordons with vertical shoot positioning wires.

2013 was a drought year with far below-normal rainfall that led to an early tilling of the down-the-row cover crop, an attempt to preserve soil moisture. A warm February led to an early bloom and a good fruit set on our Verdelho block. An early trunk suckering and shoot thinning pass was made to allow the vines to concentrate the vineyard's energy into the remaining shoots. 2013 was a very warm growing season resulting in an early vintage. Our Verdelho was the first fruit to be harvested on August 21st.

At the Winery

Following early morning hand-picking, the harvest bins were trucked to Tepusquet Canyon in a refrigerated van. The fruit was whole-cluster pressed and cold settled. Two thirds of the fruit was cold fermented with yeast strains

that liberate bound aroma compounds, helping the development of floral and tropical fruit aromas in the resulting wines.

The balance of the juice was transferred to neutral French oak and was fermented in our refrigerated white barrel room. The barrels were topped in place and following fermentation, the barrels rolled on a weekly basis to keep yeast solids in suspension, imparting more mouthfeel and texture to the finished wine.

In the Glass

Our 2013 Verdelho is a complex wine with aromas of white flowers, citrus zest and ripe Casaba melon. On the palate, the wine is full with flavors of citrus, white stone fruits and lemongrass.

This wine can complement fish and poultry particularly when seasoned with thyme and lemongrass. It is also great with crustaceans, shellfish and seafood paella. Try it with this recipe for Ceviche.