



2012 Zinfandel, Enz Vineyard
Appellation: Lime Kiln Valley
Alcohol by volume: 15.26%
pH: 3.28
T.A: 0.72 g/100 ml
Bottling date: 4/04/14
Cases produced: 1143
Suggested retail price: \$ 36.00

In The Vineyard

Our 2012 Zinfandel comes from the Enz Vineyard in Lime Kiln Valley, San Benito County. Lime Kiln Valley is one of the oldest, but least known AVA's in California. Situated adjacent to the San Andreas Fault, its unique soil consists of decomposed granite and uplifted marine limestone. Although inland from the ocean, the region's climate is greatly influenced by the onshore winds coming from the Monterey Bay, 24 miles due west of the vineyard. The vineyard is located in the rain shadow of the rugged Gavilan Mountain Range which allowed for dryland farming.

Historically, Lime Kiln Valley was the source of the quick lime for much of the construction of Santa Clara, San Jose and San Francisco. In the late 1800s, and early 1900s, hundreds of people lived and worked in the valley, employed in the mining and kilning industry. Originally planted by Frenchman Theophile Vache in 1895, the first of four acres of Zinfandel and Cabernet Pfeffer (Gros Verdot) were planted to serve as a source of libation for the inhabitants of the valley. The old vine plantings are un-trellised and head-trained. In 1967, the Enz family purchased the property and planted additional acreage of Zinfandel in 1973 and 1990. The younger plantings are trellised, cordon trained, and spur pruned. All of the original Zinfandel plantings came from an unknown vineyard located in the Santa Clara Valley. Subsequent Enz plantings were from the old vines of the original vineyard.

In comparison to the prior five years, 2012 was a year of generous rainfall which allowed for early spring growth. The vines were shoot-thinned early in order to preserve moisture, open up the canopy to sunlight, and to reduce crop load. The summer however, was extremely hot despite its maritime location. Harvest came in mid- September, and the fruit was picked on three different harvest dates to maximize the range of flavor, and to manage alcohol levels.

In The Cellar

All the fruit was hand harvested and field sorted into half ton macrobins and delivered to the winery in a refrigerated truck trailer. All fruit was destemmed, and the berries were hand sorted over a vibratory sorting table. Fermentations were conducted in one ton bins layered in dry ice, temperature controlled open top tanks, as well as closed top tanks. Bin lots were punched down, and tank lots pumped over for fermentation cap management. All lots were pressed at or near cap fall in our Hypac basket press. Each harvest date was kept as a separate lot through its cellar life in a combination of French, Hungarian and American oak cooperage. The majority of the cooperage was three-to-five years old, helping to preserve primary fruit aromas.

In The Glass

Our 2012 Zinfandel has aromas of ripe red and black fruits - raspberry and black berry. The upfront fruit is followed by a unique and elegant dusty quality. On the palate, the wine is generous and round with a distinct savory character.

Produced and Bottled by: Kenneth Volk Vineyards 5230 Tepusquet Road Santa Maria, CA 93454 805.938.7896
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