



2012 Pinot Noir Santa Maria Cuvée

Appellation: Santa Maria Valley

Varietal: 100% Pinot Noir

pH: 3.41

Alcohol by volume: 13.4%

T.A.: .630 g / 100mL

Malic Acid: 4 g / 100m L

Bottling Date: August 9, 2013

Winery Retail: \$30.00

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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In The Vineyard

The Santa Maria Valley is the oldest AVA in Santa Barbara County. It is a transverse valley that starts at the Pacific Ocean and continues inland in a west to east orientation. Maritime sea air and fog flow unencumbered up the Santa Maria River which creates this cool (Region 1 Winkler Scale) winegrowing region. Our 2012 bottling is a blend from the Bien Nacido, Garey Ranch, Sierra Madre and Steiner Creek vineyards.

Comparatively, 2012 was a warmer and a more typical growing season than the prior two vintages. It also marked the start of ongoing drought conditions in California. The Santa Maria Valley averages 14 inches of precipitation annually. In the 2011-2012 season, rainfall total was 9.7 inches with 51% occurring in March and April 2012. These late rains of March and April helped to warm up soil temperatures encouraging rapid early season growth. Bloom and flowering occurred in mid-May with excellent flower and fruit set. A warm May advanced vine growth. The cordons were shoot-thinned and remaining shoots positioned vertically.

In late July and early August, a strong monsoonal airflow from the Sea of Cortez brought high humidity to the Santa Maria Valley via Arizona. The high humidity created conditions favoring the development of botrytis bunch rot in Pinot Noir. A mid-veraison green harvest was conducted along with a culling of Botrytised clusters.

In the Cellar

Each vineyard, clone and harvest date were kept as separate lots throughout their cellar life. Fruit was hand harvested and field sorted into .5 ton macro bins. Upon arrival at the winery, fruit was de-stemmed onto a vibratory sorting table. Some lots were roller crushed into a peristaltic pump and others kept as whole berries for transferring to fermenters.

A variety of fermentation techniques were employed including large and small open-top fermenters or 5-8 ton closed-top stainless steel tanks. The young wine was drained, basket-pressed and settled several days prior to barreling down. A combination of French and Hungarian oak was used to age this wine: 30% new, 40% 1-3 year old cooperage and 30% 4-6 year old cooperage. After being aged for 10 months in barrel, blending and fining trials were conducted in preparation for bottling.

In The Glass

This garnet-colored wine has earth tone aromas of forest floor, ripe black fruits and Five-spice. On the palate, the wine is firmly structured with flavors of blackberry, cassis and Bing cherry. It can be enjoyed with a variety of cuisines particularly when accompanied with mushrooms and root vegetables.