



2013 Santa Maria Cuvée Pinot Noir

pH: 3.50

Alcohol by Volume: 13.87%

T.A: 0.570

Bottling Date: 7/29/14

Cases Produced: 2560

SRP: \$ 30.00

In the Vineyard

2013 was an extremely hot year with an average temperature of .2 degrees warmer around the globe and the Central Coast and the Santa Maria Valley were no exception. The higher temperatures were more apparent in the inland valleys than in the coastal transverse valleys. One of the prominent weather aberrations caused by heat in the inland areas was extreme coastal fog that would linger late into the morning and return before sunset.

Despite early shoot thinning, leaf pulling, and removal of adjoining grape clusters to create more sun exposure and air circulation, botrytis control was challenging. Fortunately, as the Pacific High started to break down in late August, the fog abated and allowed for drier conditions at the start of harvest in late September.

Our Santa Maria Cuvée is 100% Pinot Noir sourced from several superior vineyard sites. The blend consists of 37% Bien Nacido, 36% Sierra Madre, and 14% Cottonwood Canyon vineyards - all from the Santa Maria Valley AVA of northern Santa Barbara County. The remaining 13% was sourced from the Steiner Creek Vineyard on the San Simeon coast of neighboring San Luis Obispo County.

In the Cellar

These vineyards consist of a multitude of clones and rootstocks. The scion selections consist of: UCD clone 2A, Pommard clones 4 and 5, and Dijon clones 115, 777, 667 and 113.

Each Vineyard was hand harvested on multiple dates, then field-sorted into macro bins prior to delivery to the winery. Each harvest date and clone was kept as a separate lot through its cellar life until blending trials were conducted in preparation for bottling.

Upon arrival to the winery, the fruit was immediately destemmed and berry sorted. Numerous fermentation techniques were utilized with various sized open top bins and tanks, as well as closed top stainless steel tanks. We used a combination of native and cultured yeast strains. Open top fermenters were punched down by hand, while tank lots were pumped over for cap management and extraction. Pressing occurred at or near dryness in a Hypac basket press.

The young wine was settled for several days prior to going to barrel. A combination of French and Hungarian oak cooperage was used for aging, with approximately one third new, one third 1-3 year-old and one third 4-6 year-old cooperage. The wine was aged for an average of nine months, with its first racking occurring in preparation for bottling in late July 2014.

In the Glass

After several years of bottle aging, this wine has developed a complex bouquet and flavor profile. Aromas of forest-floor, barrel toast, red cherry, rosewater, and classic Pinot Noir funk, lead to flavors of black cherry and currant. The wine has balanced acidity and medium grain tannins that provide a long finish.

This Pinot Noir's flavor profile and structure will complement rich cuts of meat, rustic pasta, and roasted root vegetables.

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