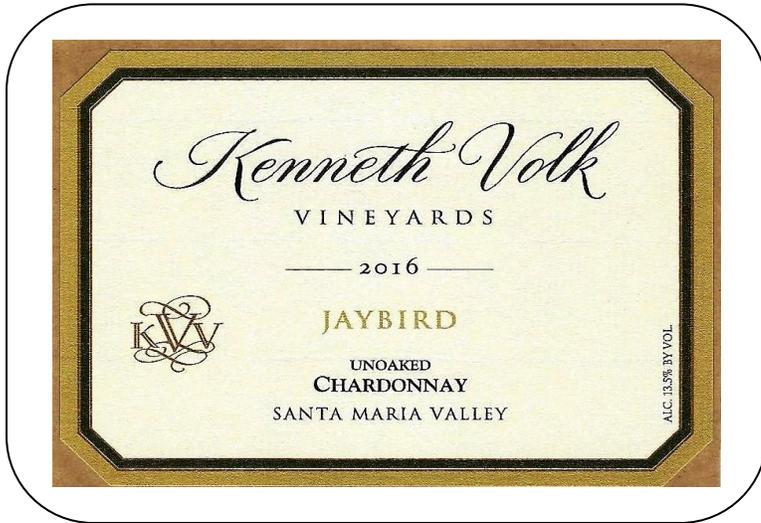


Kenneth Volk

VINEYARDS



Appellation: Santa Maria Valley

pH: 3.27

Alcohol by volume: 13.5%

T.A.: 0.780 g/100ml

R.S.: 0.060%

Malic Acid: 184 mg/100ml

Bottling Date: March 16, 2017

Cases Produced: 1260

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

805.938.7896

www.volkwines.com

Jaybird is a proprietary name for Kenneth Volk Vineyards' un-oaked Chardonnay. There are few white wines that can have the body and richness of Chardonnay. It is an extremely flavorful grape, capable of making lovely white wines in a variety of styles depending upon the growing region, soil, climate, viticulture and winemaking practices.

In The Vineyard

Our 2016 Jaybird Chardonnay was produced with UCD clone #4 from Sierra Madre Vineyard and UCD clone 15 from Garey Ranch Vineyard of the Santa Maria Valley. The Santa Maria Valley is one of the coolest grape growing regions in California and its topography and geology are truly unique. The Santa Maria Valley is a rare transverse valley that is oriented east-west, with its most western portion being where the Santa Maria River joins the Pacific Ocean. The Santa Maria Riverbed serves as a low elevation conduit for cool marine air and coastal fog to travel unobstructed into the interior of the valley and moderates the daily temperatures.

In The Cellar

Each vineyard was fermented separately and held as a separate lot until preparation for bottling. Despite the hot growing season, the acid content of both vineyards was extremely high at harvest.

Our winemaking strategy and production protocols were to develop complexity by sequential enzyme and yeast inoculations during cellaring. The goal was to naturally increase the aroma, flavor and mouthfeel of the wine.

The fruit bins were dumped directly into our bladder press for whole cluster processing. Because Ken believes in hyper-oxidation of the juice during pressing, the air bladder of the press is inflated at progressively higher atmospheres of pressure during the pressing cycle.

The juice was settled at 38 degrees for three days prior to racking off the heavy juice solids to begin fermentation at a temperature of 55 degrees. A series of sequential yeast inoculation followed. Fermentation proceeded slowly over the course of four weeks at cool temperatures.

Following blending, we proceeded with heat stabilization using bentonite clay fining as well as cold stabilization. The Jaybird Chardonnay was filtered and bottled after it was heat and cold stable.

In The Glass

The finished wine has aromas of tropical fruits, pineapple, pear and guava as well as nuances of pome fruit, quince and sliced apple. On the palate, the wine is clean and fresh, with tropical fruit flavors followed by a creamy and flinty finish.

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