

Kenneth Volk

VINEYARDS



Appellation: Santa Barbara County

pH: 3.32

Alcohol by volume: 13.5%

T.A.: 0.705g/100mL

R.S.: 0.04%

Malic Acid: 9 mg/100mL

Bottling Date: 4/2/2015

Cases Produced: 840

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

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In The Vineyard

Our 2012 Paso Robles Tempranillo was produced predominately from our first harvest of Tempranillo off the Pomar Junction Vineyard. It was a small crop because only 20% of the four year old Tempranillo vines were mature enough to allow cropping. The majority of the vines were left uncropped to allow for complete training of the cordons. Fruit set was modest and the summer temperatures were hot.

In The Cellar

Following hand harvesting, the fruit was destemmed and 50% was crushed into open-top bins for fermentation. After two days of cold soaking, the yeast inoculation was made with a combination of Ashmanhausen (AMH) and T73 yeast strains. Initially, the bins were punched down 2-4 times daily, then reduced as fermentation slowed. Prior to cap fall, the must was pressed in our Hypac basket press. The juice settled overnight prior to barreling. A combination of neutral French and Hungarian oak and 20% new AP John American cooperage was selected for cellaring the Tempranillo. The wine was aged for 28 months in barrel and racked once in spring of 2013.

In The Glass

Aromas of cherry, strawberry white pepper and nutmeg lead to flavors of vanilla and plum. This Tempranillo is well structured with fruit and barrel tannins, and has an elegant savory, dusty finish.