



**Appellation: Santa Barbara County** 

pH: 3.43

Alcohol by volume: 13.80

T.A.: 0.615
R.S.: 0.0615
Malic Acid: 9 mg
Bottling Date: 3/1/16
Cases Produced:
Suggested Retail \$36
Produced and Bottled by:
Kenneth Volk Vineyards
5230 Tepusquet Road
Santa Maria, CA 93454

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## In the Vineyard

Our 2014 Santa Barbara county Pinot Noir is a blend of four vineyards from the Santa Maria Valley of Santa Barbara County and the Phelan Brothers Vineyard of the San Simeon Coast in San Luis Obispo County. A blend of five vineyards- 14.9% Sierra Madre Vineyard, 31.6%, Garey Ranch Vineyard, 27.1% Bien Nacido Vineyard, 14.7% Cottonwood Canyon Vineyard and 11.7% Steiner Creek Vineyard. This wine consists of 16 separate sub lots. Each sub lot was based on vineyard source, harvest date, clonal selection, and fermentation protocols.

## In the Cellar

Each Vineyard was hand harvested and every lot was kept separate though its cellar life. A variety of fermentation techniques were utilized in the production of this wine: I.3 ton open top boxes layered with dry ice with cap management by hand punch down, whole cluster fermentation in stainless steel tanks using the modified Guy Accad Ron Popiel "set it and forget" technique, fermentations in large open top tanks with manual pump overs, and fermentation in insulated stainless-steel tanks pumped over with pinwheel cap irrigators. A combination of indigenous non-Saccharomyces and Saccharomyces yeasts were employed for primary fermentation. All lots were pressed in our Hypac basket press and the juice settled in stainless steel prior to barreling down. A mixture of French and Hungarian oak cooperage was used for aging this wine. The barrels were 20% new, 15% one year old and 50% 3-5 year old cooperage. On average, this wine was aged for 16 months in cooperage and was racked twice - once in the spring of 2015 and once in preparation for bottling.

## In the Glass

After three years of bottle aging, this garnet-hued Pinot Noir has aromas of forest floor and rose water. Flavors of strawberry, raspberry, green tea and cola are followed by balanced acidity and tannins