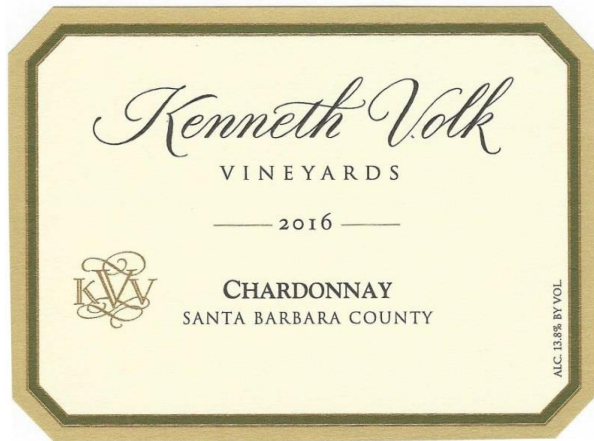


Kenneth Volk

VINEYARDS



Appellation: Santa Barbara County

pH: 3.32

Alcohol by volume: 13.80

T.A.: 0.770 g/100mL

R.S.: 0.110

Malic Acid: 131 mg/100mL

Bottling Date: 8/1/17

Cases Produced: 1296

Suggested Retail \$

Produced and Bottled by:

Kenneth Volk Vineyards

5230 Tepusquet Road

Santa Maria, CA 93454

805.938.7896

www.volkwines.com

In the Vineyard

Our 2016 Santa Barbara County Chardonnay was produced entirely with fruit from vineyards in the Santa Maria Valley AVA. 61% of the fruit from the Garey Ranch Vineyard and 39% from the Sierra Madre Vineyard. The Garey Ranch Vineyard fruit was all UCD Clone 15, while the Sierra Madre grapes were a combination of clones; Robert Young UCD clone #18 and 20% UCD clone #4. The Garey Ranch fruit was harvested on three separate dates to get a range of flavor profiles and to manage acidity and alcohol levels. The grapes from Sierra Madre were all harvested in a single day. All of the fruit was handpicked and whole cluster pressed. Each harvest date and clone were handled as separate lots though their cellar life. All of the Garey Ranch lots were barrel fermented. The clone 4 Sierra Madre Juice was barrel fermented as well.

In the Cellar

These lots were fermented in French and Hungarian cooperage using new to four-year-old barrels in our OXO barrel rack system. Each barrel fermented lot was broken into sub lots of barrels. The sub lots were inoculated with different cultured yeast strains to create a broader range of aromatics, flavors and mouth feel. Following yeast fermentation, the cooperage was rolled one to three times weekly on the wheels of the OXO racks. Rotating the cooperage kept yeast cells in suspension, keeping the wine fresh while integrating the oak and fruit flavors of the wine. The higher acid lots were encouraged to complete with Malolactic fermentation using cultured bacteria. The barrel fermented lots were aged for seven months on their fermentation lees prior to preparation for bottling. The Robert Young fruit from Sierra Madre was cold fermented in stainless steel to be used as a high tone, fresh fruit fraction 15% of the final blend. The clone 4 fruit was barrel fermented using the same protocols that were used for the Garey Ranch fruit. In preparation for bottling, all barrel fermented lots were reviewed and racked to separate tanks for cold stabilization. The Sierra Madre Vineyard tank fermented lot, which had been aged on its fermentation lees, was racked off its yeast and was already cold stable. Following confirmation cold stabilization, all lots were homogenized and sterile filtered prior to bottling.

In the Glass

After nineteen months of bottle aging this wine has a bottle bouquet that is a mélange of toasted grain, sliced pear, flint, honey comb and Crème Brule. The fruit flavors of pineapple, guava and pear are followed by toasted almond and vanilla. On the palate, this wine is rich and viscous and finishes with enough acid to balance its roundness.