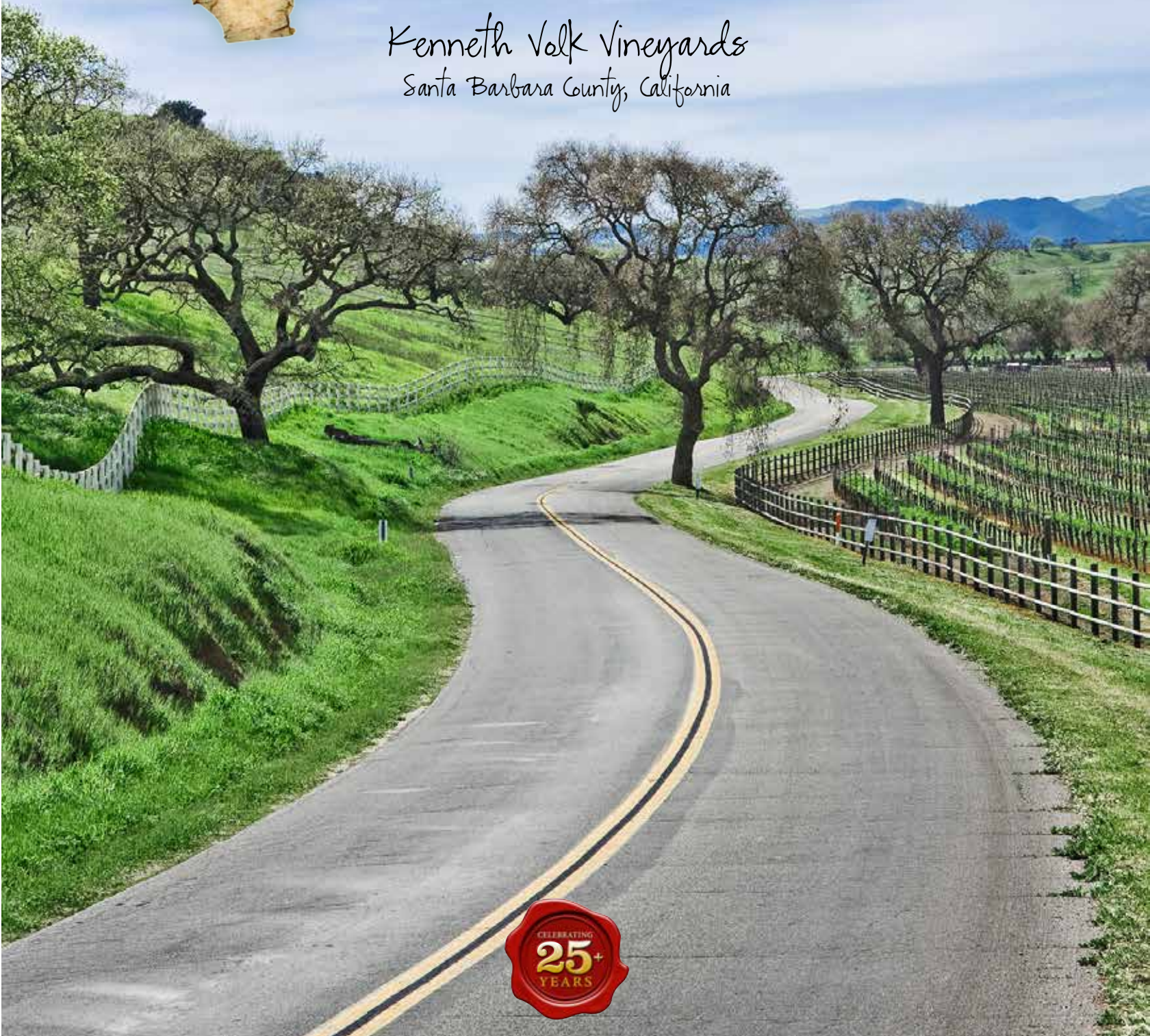




# The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

*Kenneth Volk Vineyards  
Santa Barbara County, California*





## KENNETH VOLK 2012 TOURIGA NACIONAL CALIFORNIA

700 Cases Produced

A Portuguese varietal that is traditionally used in the production of Port and red table wines in Portugal, Touriga Nacional is not very well known in the United States, but several new vineyard plantings have popped up in recent years across California's diverse growing regions. The Kenneth Volk 2012 Touriga Nacional is a blend of fruit from Paso Robles and Lodi with aromas of ripe plum, culinary sage, and lavender that are complemented by intense fruit flavors of ripe boysenberry and Bing cherry. On the palate, the wine is smooth and balanced with a lingering spicy finish. Aged 28 months in oak. Enjoy now until 2022.

**GOLD MEDAL SPECIAL SELECTION**

## KENNETH VOLK 2012 TEMPRANILLO PASO ROBLES

840 Cases Produced

Tempranillo is the most well-known red wine grape of Northern Spain, particularly from the Rioja region. The Kenneth Volk 2012 Tempranillo was produced from the Paso Robles AVA on California's Central Coast, where the varietal has had great success. The wine offers aromas of strawberries and confectionery spices that lead into flavors of vanilla and plum on the palate. This Tempranillo is well structured with fruit and tannins and has a savory, dusty finish. Aged 28 months in oak. Enjoy now until 2022.

**GOLD MEDAL SPECIAL SELECTION**

### HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases two exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see [goldmedalwineclub.com/resources/wine-ratings](http://goldmedalwineclub.com/resources/wine-ratings)). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

## KENNETH VOLK 2013 VERDELHO POMAR JUNCTION VINEYARD, PASO ROBLES

1,093 Cases Produced

Ken Volk has over three decades of experience growing Verdelho in Paso Robles and is considered by many to be the 'Dean' of the variety in California. Verdelho was traditionally used to make the finest white ports in the world on the Atlantic Island of Madeira, but it has gone on to be used for delicious table wines throughout the world. Kenneth Volk's 2013 Verdelho is a complex wine with aromas of white flowers, citrus zest and ripe Casaba melon. The palate is full with flavors of citrus, white stone fruits and lemongrass. 100% Verdelho. Enjoy now until 2018.

**GOLD MEDAL** - OC Fair Wine Competition

## KENNETH VOLK 2014 VERDELHO POMAR JUNCTION VINEYARD, PASO ROBLES

470 Cases Produced

The Kenneth Volk 2014 Verdelho is another excellent example of Ken Volk's success with this varietal. This vintage offers aromas of citrus fruit and toasted oak, while the fruit flavors of the wine range from sliced apple to ripe pear to more tropical fruit notes. The wine finishes with a distinct mineral finish. Fruit for this Verdelho was exclusively sourced from Ken Volk's plantings at Pomar Junction Vineyard in Paso Robles. 100% Verdelho. Enjoy now until 2019.

**SILVER MEDAL** - CA Mid State Fair, Central Coast Wine Competition



# Kenneth Volk Vineyards



A legendary winemaker on California's Central Coast, Ken Volk and his namesake winery offer a wide range of uniquely crafted wines from the region's most acclaimed and distinctive vineyards.

To completely understand what comprises the Kenneth Volk Vineyards, it is necessary to delve back into the history of its owner, Ken Volk. If his name isn't all that familiar to you, you might want to look up Volk's first winery, the trail blazing and much revered Wild Horse Winery & Vineyards.

At a time when grapes and wines from the Santa Maria Valley weren't exactly household items, Ken Volk helped set the standard for world class wines from the Central Coast of California. The time was 1983, and Volk produced a Pinot Noir from the nearby (to historic Templeton, CA) Sierra Madre Vineyard. The wine was arguably one of the first important wines made from the noble Burgundian grape that accurately mirrored the quality of its French cousins. Wild Horse Winery's first production was a mere 600 cases but steadily grew to around 150,000 cases during Volk's twenty-two year run with the winery. When he sold the entity to Jim Beam Brands Worldwide in 2003, Ken Volk began to search for another vehicle to encompass his enological talents.

In late 2004, Volk purchased the 'original' Byron Winery facility from Robert Mondavi and renamed the property Kenneth Volk Vineyards. By 2006, the first wines under the new winery brand were released to the public and his legion of dedicated



Proprietor/winemaker Ken Volk has been making Santa Barbara and Central Coast wines for more than a quarter century. His unparalleled knowledge and skill have earned him countless awards and honors for his wines, plus he has made a staggering imprint on the California wine industry as a whole.

followers scooped up the company's initial wines.

"We have experienced a great deal of variation with our production," confessed Ken Volk during a recent interview. "Several years ago we produced around 35,000 cases but this year we will only bottle around 4,000 cases. It's all about the grapes and what nature provides for us. We have always had a serious interest in producing complex, interesting wines that are achieved through comprehensive planning and execution in the vineyard. We believe the winemaking process should support and enhance the excellent flavors of well-tended winegrapes."

Unfortunately, Ken Volk suffered a major stroke a couple of years back and says his declining health has forced him to put his beloved Kenneth Volk Vineyards up for sale. "I just don't have the energy it takes to do what I consider must be done to keep our wines at their present levels of quality. I am looking for a good parent to adopt the brand and continue making great wines."

The winery and its four-acre estate vineyard is one of the darlings of the Santa Maria AVA, the appellation Ken Volk helped to create back in 1981. "A great deal has changed since the early



Ken Volk insists his winemaking begins in the vineyard and utilizes a number of different winegrowing techniques - sometimes even within a single vineyard block - to achieve the complex flavors in his finished wines.

*Continued on Page 4*





## Kenneth Volk WINEMAKER

His credentials are nothing short of spectacular as are his plaudits and high scores that have followed his lengthy career of more than four decades. Ken Volk started his winemaking vocation while attending Cal Poly San Luis Obispo (he managed the school's berry producing project) and creating wines concocted in his family's garage. Early on, he apprenticed at renowned Edna Valley Vineyard and the iconic Dick Graff, an early pioneer and champion of Central Coast wine production.

Ken Volk insists his winemaking begins in the vineyard and has spent his career developing multi-faceted wines that have competed successfully on the international wine stage. He is a proponent of picking fruit from the same vineyard on multiple harvest dates. The differing maturity levels this practice allows translates into diverse flavors and spectacular multidimensional wines, the hallmark for Kenneth Volk Vineyards and its winemaker/owner.

He has been named **Winemaker of the Year** on numerous occasions and, in 1999, was honored as **Agriculturist of the Year** by his alma mater, Cal Poly State University.

Ken Volk considers himself a yeast connoisseur and exhorts his fellow winemakers to consider the impact yeast has on a wine's flavor. Each wine, in Ken Volk's opinion, must be created with structure, aromatics and mouthfeel in mind and might require the use of several different strains of yeast. Rather than leave it to nature's vineyard production, Volk prefers to make the decision himself. These progressive techniques have made Volk a leader in yeast technology as well as a gifted and celebrated winemaker.

## KENNETH VOLK VINEYARDS

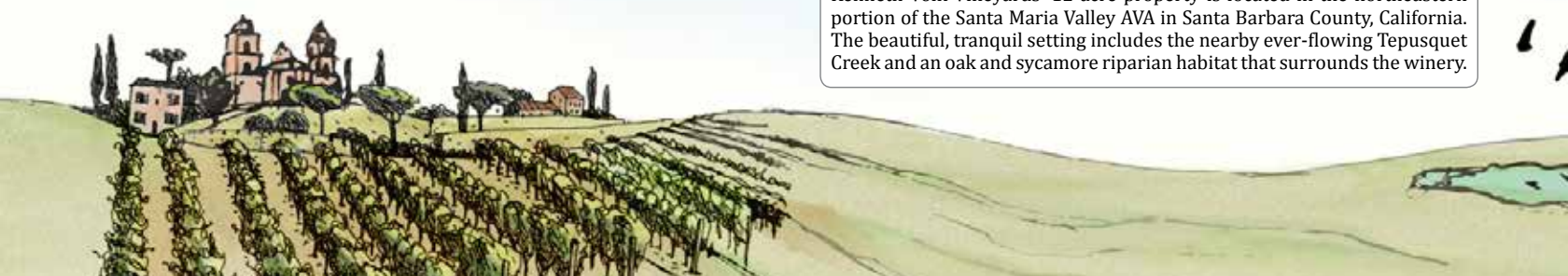
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days in Santa Barbara County," reflected Ken Volk. "We started with two appellations (AVA's) and now we have six to choose from. Since a great deal of our grape production winds up in either Napa Valley or Sonoma County, the quality we produce is self-evident. I wish more of our fruit could remain here and be locally produced, but business models dictate otherwise. We have had a great run, so there's nothing to regret."

From a true pioneer with worlds of experience in an extremely competitive environment, truer words have never been spoken.



Kenneth Volk Vineyards' 12 acre property is located in the northeastern portion of the Santa Maria Valley AVA in Santa Barbara County, California. The beautiful, tranquil setting includes the nearby ever-flowing Tepusquet Creek and an oak and sycamore riparian habitat that surrounds the winery.





# Food pairings from Kenneth Volk Vineyards



## SAUSAGE AND POTATO PIE

PAIR WITH THE KENNETH VOLK 2012 TOURIGA NACIONAL

- |                            |                               |
|----------------------------|-------------------------------|
| 3-3 1/2 lbs white potatoes | 5 Tbsp grated Parmesan cheese |
| Salt                       | Freshly grated nutmeg         |
| Butter                     | Pepper                        |
| 2 1/2 cups lukewarm milk   | 8 Italian sausages            |

Wash the potatoes and cook them in their jackets in boiling, salted water until soft. Drain and peel them, and rub them through a potato slicer or sieve. Add 3 Tbs (1 1/2 oz) butter, the milk, cheese, and salt, freshly grated nutmeg, and a little freshly ground pepper to taste. Mix well and beat until fluffy. Skin the sausages, crumble the meat and cook in a small pan over low heat without any additional fat for 15 min. Mix into the potato. Generously butter a deep baking dish and fill it with the potato and sausage mixture. Bake in a moderate oven (375 degrees) for about 20 min., or until a golden crust has formed on top.



## CHILE RELLENOS AL HORNO

PAIR WITH THE KENNETH VOLK 2012 TEMPRANILLO

- |  |   |                                 |
|--|---|---------------------------------|
| <b>The Chile Preparation:</b>                        | Paprika or chile powder                               | 1/2 cup beef or chicken stock   |
| 1 recipe meat or cheese filling                      | <b>The Sauce:</b>                                     | 2 Tbs tomato paste              |
| 10-12 fresh green chiles, roasted & peeled or canned | 1 large fresh tomato                                  | 1/2 tsp oregano                 |
| whole green chiles, drained                          | 3 sprigs fresh parsley                                | 1/2 tsp salt or to taste        |
| <b>The Batter:</b>                                   | 2 cloves garlic, peeled                               | 1/2 tsp white pepper            |
| 4 eggs, separated                                    | 2 Tbs vegetable oil                                   | 1/8 tsp ground cloves, optional |
| 1 Tbsp flour   | 1 tsp vinegar   | <b>The Garnish:</b>             |
| Pinch of salt  | 1 (14 1/2 oz.) can Italian Plum tomatoes, with juices | 1 cup sour cream                |
|  |   | 1/2 cup heavy cream             |

Stir together the sour cream and heavy cream and let stand 30 minutes at room temperature. Set aside for garnish. Have ready filling of choice. Generously butter two 9 inch pie plates. Remove seeds from chiles and leave stem intact if using fresh chiles. Make a slit halfway down one side of each fresh chile to allow for the filling. (Lay canned chiles flat in the prepared pan). Set aside. Beat the egg yolks with the flour until very thick. In a separate bowl, use electric mixer to beat the egg whites and salt to stiff peaks. Fold the whites into the yolks and mound this batter of the chiles. Leave stems uncovered for a nice presentation. Sprinkle with paprika or chile powder and bake 20-25 min. in a preheated 325 degree oven until the batter is lightly browned on top. While the chiles are baking, prepare the tomato sauce. Use the shedding disc to Pulp and Peel the tomato and remove from work bowl. In the same work bowl using the metal blade, drop parsley and garlic through the feed tube with the motor running to mince. In a medium saucepan, sauté the garlic and parsley in the oil for 1 min., then stir in the tomato pulp, vinegar, canned tomatoes, stock, tomato paste, oregano, salt, sugar, pepper and cloves. Simmer 15 min. and adjust seasonings to taste. To serve the chiles, spoon some of the sauce into each of the 6-8 shallow dishes. Cut the baked chiles into wedges and place each atop the sauce. Top with a dollop of the sour cream mixture and serve any remaining sauce separately.

Please visit our website for recipes to pair with the Kenneth Volk 2013 Verdelho (Ceviche) & 2014 Verdelho (Catalan-Style Seafood Grill).





# Kenneth Volk IN THE SPOTLIGHT

It's quite difficult to find a place to start with someone like Ken Volk. His career is such that one must extract snippets from various stages in his notable profession to adequately explain his imprint on the modern California wine industry.

The fact that he was one of the earliest proponents of exceptional fruit from the Santa Maria Valley and its subsequent rise to the highest levels of fruit quality around the state is one example. Ken Volk was convinced Santa Maria Valley grapes could produce wines that would show well against the world's finest wines, a fact that has proven to be correct.

He also looks at every aspect of the grape growing and winemaking process with the values of a master researcher. Ken Volk is an avowed proponent of field-sorting and winery sorting of grapes, taking into consideration the degree of destemming, whole-cluster/whole berry ratio, rate/timing of inoculation, cap management techniques and cooperage selection to name a few.



Aside from winemaking, Ken Volk is also an avid gardener. His attention to detail, affinity for native plants and those favorable to bees and butterflies, brings incredible biodiversity to the winery estate.

Ken Volk didn't need another winery, but his determination and zeal resulted in the current Kenneth Volk Vineyards that we offer to our Gold Wine Club members.

Maybe the fact that after selling his original winery (see main story) to industry giant Jim Beam Worldwide Brands, he immediately began a search for a new winery property to ply his trade - is another example.



Ken Volk isn't a person who rests on his accolades and achievements but considers himself something of a continuing innovator in the wine industry.

"Things have really changed since I first began working in a winery," he recalled. "I think what has been termed our industry's 'Golden Age' is a most interesting time period to consider. I remember using wooden bongs on the barrels and even using a wooden baseball bat to crush my first usable fruit. It was a grand time, and a great deal of fun for everyone. I'm not knocking the modern improvements and sophisticated equipment most wineries have today, but I sometimes miss the more traditional facets of the wine business."

Ken Volk knows his time in the wine business is nearing its end thanks to a debilitating stroke that has affected his memory and robbed him of the energy necessary to run a vineyard/winery operation on the scale of Kenneth Volk Vineyards.

His exit from the wine business is everyone in the wine industry's loss and to the Santa Maria Valley in particular. For as long as anyone can remember, Ken Volk has been in the forefront of the effort that has seen a sleepy, bucolic atmosphere transformed into one of the world's top quality producing regions.

Even nearing retirement, Ken Volk remains a major presence in Central Coast wine production. His whimsical statement, "I guess most of my wines turned out okay," mirrors his dedication and insistence on proven classical methods to produce world class wines.

Ken Volk will be missed and so will his lovely wines when they have run their course. It is our distinct pleasure to offer these fine wines to our Gold Wine Club members. Enjoy!





## Wine Region: CENTRAL COAST



At Kenneth Volk Vineyards, the main focus may be on vineyard-designate wines from the Santa Maria Valley and Bordeaux varietals from Paso Robles, however, the winery also has a special program for their 'heirloom varietals' - the under appreciated, rare and obscure varietals that they feel make remarkable wines, but the average wine drinker may not know about them just yet. This month's feature of Kenneth Volk Vineyards focuses on these heirloom varietals, and the grapes for these wines are sourced from several of California's top AVA's.

Kenneth Volk's Tempranillo and Verdelho are both produced from the Paso Robles AVA, roughly situated in the center of the Central Coast, halfway between Los Angeles and San Francisco. The area extends from the Monterey County border at the north, to the Cuesta Grade below Santa Margarita at the south, and from the Santa Lucia Highlands at the west to the Kern County line at the east. The entire region encompasses

more than 650,000 acres, covering many different, distinct grape-growing areas. The variations in soil type, annual rainfall, altitude, maritime airflow and daily temperature swings are just a few of the significant differences within the various Paso Robles vineyard areas - and the reason why such a wide range of wine grapes can successfully grow here.

For Kenneth Volk's Touriga Nacional, grapes are sourced from both Paso Robles and the Alta Mesa appellation, located within the Lodi AVA. 'Alta Mesa' is Spanish for 'high table,' and is in reference to the higher elevation of land compared to the surrounding area. It is known for its warm summers and low annual rainfall, and it is considered one of the warmest subregions of the Lodi AVA. Red varietals, such as Zinfandel, Syrah, Cabernet Sauvignon, Cabernet Franc, and Merlot, have had great success here.

# Add a Plus! Bottle TO YOUR NEXT WINE DELIVERY

The *Plus! Program* automatically adds one special wine to each regularly scheduled wine delivery, or as often as you like! *Plus!* wines are all highly rated, very small production wines with availability too limited for all regular club members to receive.

Join Today! **\$18-\$22/DELIVERY**

This month's *Gold Club* featured *Plus!* wine:  
**Viluko 2013 'Split Rock' Cabernet Sauvignon**  
**90 POINTS** - Robert Parker's *The Wine Advocate*  
Retail Price at the Winery: \$35.00



# Wine Winyard: TEST YOUR WINEIQ!



## Pumpovers vs. Punch Downs. What's the difference?

During the winemaking process, when grapes are left in a fermentation tank, all of the solids (grape skins, seeds, stems, and pulp) all rise to the surface and create a "cap." Winemakers want to integrate these solids back into the wine to extract the desirable color, flavor and tannin from these particles, and to do so, they must either 'Pumpover' or 'Punch Down' the cap. With Pumpovers, wine is pumped from the bottom of the tank to the top, and over the cap. Pumpovers can extract higher amounts of tannin in wine depending on the frequency and force and the resulting wines tend to be more intense. Punch downs, on the other hand, are a very delicate way of stirring a wine and are almost always done by hand - by manually pushing the cap back under the surface of the wine. On average, Pumpovers/Punch Downs are done about three times per day during fermentation.

## What is extended maceration and how does it affect the finished wine?

Maceration is the process during red wine fermentation when the grape skins and solids (seeds, stems, pulp, etc.) are soaked in the wine must to extract color, aroma, and flavor compounds, as well as tannins (in the production of white wines, maceration is either avoided or allowed only in a very limited manner). Extended maceration is when the solids are left in contact with the juice/wine for a longer period of time with the goal of increasing color, flavor and tannin structure in the wine. There are two times this can happen: during cold soaking on unfermented grape juice, or after the grapes have been fermented into wine. There's no right or wrong way to do it, and some winemakers choose to do both. It comes down to preference and the art of achieving balance of flavor and texture in the finished wine.

## The Gold Medal Wine Store



Instant! Membership Rewards saves you 27% to 45% off Kenneth Volk wines!

KENNETH VOLK	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
2012 Touriga Nacional California	<del>\$30.00/btl.</del>	2-Bottle Members:	\$22.00	\$20.33	\$19.50
		4-Bottle Members:	\$22.00	\$19.50	\$18.25
2012 Tempranillo Paso Robles	<del>\$30.00/btl.</del>	2-Bottle Members:	\$22.00	\$20.33	\$19.50
		4-Bottle Members:	\$22.00	\$19.50	\$18.25
2013/2014 Verdelho Paso Robles	<del>\$24.00/btl.</del>	2-Bottle Members:	\$17.00	\$15.33	\$14.50
		4-Bottle Members:	\$17.00	\$14.50	\$13.25

\*Effective per bottle prices after Membership Rewards discount is applied at checkout.

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