

THE  
**STEVEN KENT**  
WINERY

## *2008 Petit Verdot – Ghielmetti Vineyard, Livermore Valley*

**The Site -** The Ghielmetti Vineyard encompasses 64.86 acres of vines and is located 3.4 miles east of our Tesla Road Barrel Room. Planted to 11 different grapes on 20 distinct blocks, this topographically varied vineyard has become one of the finest sites in the Livermore Valley for Bordeaux varietals. Indeed, of 64.86 acres, the 38.33 planted to the classic grapes reveal both our commitment to these varietals and our sense of the potential quality of the vineyard. A mixture of soils ranging from fine sandy loam at the western edge of the site to clay intrusions uphill to the east have been matched to the specific characteristics of each clone, maximizing the potential for world class quality.

**The Block -** Block 3 is the home to Petit Verdot, Clone 400. This block, which contains 36 rows and 2,392 vines, is the first of two blocks of Petit Verdot planted on Ghielmetti Vineyard. The second is a smaller block grafted over from Sauvignon Blanc in 2006. Block 3 is composed of two soil types: Positas gravelly loam, and Perkins loam. Running gently downhill toward Tesla Road, Block 3 sits at an elevation of approximately 500' above sea level. Other details:

- Size: 1.89 acres
- Rootstock: 101-14
- Spacing: 7' x 5'
- Vines: 2,392
- Orientation: N to S
- Yield: 2.5 tons/acre

**The Barrels –** The 2008 Petit Verdot was aged for 18 months in 60% new and 40% second-use barrels. The five barrels chosen were deemed to be the finest of the vintage. Boswell, World Cooperage, Demptos, and Canton barrels were employed in the aging regime; each of the barrels was made from American oak except the Demptos which is from Hungary.

**The Wine-** This wine is an exploration of the limits of the concept of a “blending” grape. Known for its contribution of tannin and color to Cabernet Sauvignon in Bordeaux, there are very few instances of the wine being offered as its own varietal. We chose the finest five barrels from a larger lot to release as part of our Small Lot Offering series. Quite beyond its normal role, we believe this wine (displaying intense organoleptic qualities of crushed dark berries, black plum, licorice, violet, and semi-sweet chocolate along with wonderful mid-palate viscosity and substantial finishing acidity and length) can rightfully stand on its own. The entire lot of wine was fermented in small open-topped fermenters then aged in barrel for 18 months. Through several separate blind tastings conducted over a two-year period, new American oak barrels exhibited the most pleasurable combination of structuring elements, flavor/aroma contribution, and forwardness of fruit. Only 116 cases were produced from four barrels. Drink from 2011-2016. Alcohol 13.9%.