

THE  
STEVEN KENT  
WINERY

*“East of Siena”*

2006 SANGIOVESE, HOME RANCH VINEYARD, LIVERMORE VALLEY

The 2006 vintage of Sangiovese from our HRV vineyard in Livermore is the sixth vintage we have produced. Enough wine has flowed under the bridge (or down the gullet) to make some general observations about the varietal and how it fares in Livermore.

The great grape of Tuscany, Sangiovese, has been grown in California (in very small quantity) for over a hundred years. Our first vintage in 2000 came off a vineyard block planted in 1996. We have consistently produced Sangiovese that is of medium body when compared to Cabernet, but that shows an abundance of ripe, cherry-centric fruit. Unlike the Italian version, our wines are much rounder in the mouth, with plusher tannin and a significant overlay of newer oak. California Sangiovese tends to have less of the earthen edge and focused acidity as the Italian version does; but these characteristics are in keeping, I think, with our climate and the tastes of the majority of our club members.

Given higher alcohol levels and a bit less acidity, I think that our wines are drinkable at a younger age and don't age as long as the Italians. Aging potential, however, is a tenuous guess at best, and generally doesn't affect one's enjoyment in the shorter term with a wine like Sangiovese.

Overall, I am very happy with the quality of this wine that we are producing. The older the vineyard gets, the more complexity of fruit we should see; over the next 5-10 years, this varietal should really come into its own.

**HISTORY**

The Home Ranch is composed of three different blocks, totaling 5.8 acres. The Cabernet and Sangiovese blocks were planted in 1996 and the first vintage of wine from these grapes was made in 2000. The Barbera was planted in 1997; its first vintage was 2001. Originally part of a 90-acre vineyard dating back to the 1870's, the Home Ranch provides fruit for some of our most sought-after wines.

**VINTAGE**

**Harvest Date:** October 11, 2006  
**Fruit:** 26.0° at harvest  
**Fermentation:** After destemming and crushing, fruit was fermented in ¾ ton open-topped fermenters. The wine was pressed off after about 10 days. Alc. 14.3%  
**Aging:** 8 barrels, from a larger lot, were selected for this wine. 87.5% new French oak, 12.5% second-use French oak.  
**Time in Barrel:** 14 months  
**Release Date:** March 8, 2008

**VINEYARD**

**Location:** East of central Livermore Valley, planted on the leavings of the Arroyo Mocho riverbed.  
**Soil:** Mixed, predominantly riverbed gravel with small amounts of clay on the northern end of the site.  
**Training:** Vertical Shoot Position (VSP) trellis. Vines are planted in a 6' x 6' configuration.

**ARTWORK**

Inspired by the scenic beauty of Italy's countryside, Scott Cleek's most recent collection of landscapes entitled "Remembering Tuscany," aims to capture the timeless spirit, serenity, and mood of this beautiful land. *East of Siena* is one of Scott's works which hung at the Winery and was purchased by our very own Jane Randolph. Jane was kind enough to let us use her painting for the label. Learn more about Scott's work at [www.sjcstudio.com](http://www.sjcstudio.com).