

THE  
**STEVEN KENT**  
WINERY

**“Fried Liver Wash”**

**2006 SYRAH, GHIELMETTI VINEYARD, LIVERMORE VALLEY**

2005 marked the first vintage of wines from our estate site, the Ghielmetti Vineyard. This 67-acre site is home to 11 different grapes, all planted specifically for the Steven Kent Winery Collector's Circle and Future Release Program wines. Comprised mostly of Bordeaux and Rhone grapes, the quality of the site will be keenly visible in the 2006 vintage wines just now being released.

Syrah makes up 4.92 total acres divided up into two blocks, each planted to a different clone. Block 14—3.85 acres of the total, planted to clone 383—is the source of fruit for *Fried Liver Wash*, our June 2008 Collector's Circle release. Yields on this block, as well as with the other 13, have been pruned to provide 3 to 3.5 tons of fruit per acre. This small amount of fruit helps to insure that the fruit we do harvest is dense, concentrated, and flavorful.



*Fried Liver Wash* is a wonderfully aromatic wine, showing hints of sage, licorice, roasted game, and ripe berries. On entry this wine is very round, fanning out over the mid-palate where it's balancing acidity shows, then on to a long, somewhat diffident finish. Flavors of coffee, dark berry, and toasty oak frame *Fried Liver Wash* nicely, and the slightly closed finish has only to be patient to open up and reveal more joys. Fermented in a rotary tank to gently cull structure and tannin from the fruit, and aged for about 18 months in new and second-use barrels, this wine will accompany Mediterranean cuisine beautifully and age well for the next three to five years.

**HISTORY**

We have been making Syrah since the 2002 vintage (that fruit coming from the Fairbairn Ranch in Mendocino County). Differing in almost every way from Cabernet (in this case, those difference are to be celebrated!), Syrah has begun to find many ardent adherents. Though the grape does well in a variety of climates, we believe that the warm days and cool nights of the Livermore Valley provide and especially hospitable environment for this delicious wine.

**VINTAGE**

- Harvest Date:** October 31, 2006
- Fruit:** 100% Syrah, Ghielmetti Vineyard, Block 14. The fruit came in with brix levels of around 27° and a complex, ripe flavor profile. Alcohol 14.9%
- Fermentation:** After destemming and crushing the fruit was fermented in a rotary tank. Fermentation and maceration lasted nine days. The must was inoculated with the D254 yeast, and malolactic fermentation was done in barrel.
- Aging:** 50% new oak (75% American, 25% Hungarian), 50% older barrels (25% American, 25% Hungarian, 25% Eastern European; 25% French)
- Time in Barrel:** 18 months
- Release Date:** July 12, 2008

**ARTWORK**

*Fried Liver Wash* is a Pastel Landscape created by artist Richard Lindenberg. Richard says: “The discovery and joy of painting came to me quite late in my life path, but not unexpectedly. Landscape photography was my chosen creative medium for thirty years. Large, medium and small format cameras... using primarily black and white images and the magic of polaroid transfers on watercolor paper. After taking a painting class in soft Pastels to enhance my Polaroid transfers...I was swept away by the possibility of actually being able to paint. After years of painting landscapes in pastel, now painting the landscape en plein air exclusively with oils is my passion.” For more information, visit [www.richardlindenberg.com](http://www.richardlindenberg.com)