

THE
STEVEN KENT
WINERY

2006 “Merrillie” Chardonnay
LIVERMORE VALLEY

2006 marks the first vintage of Merrillie that is comprised of more than one vineyard. With fruit from the Wente family’s *Ernest Wente* vineyard and a new site for us, the *Wisner* Vineyard, this release shows a wine full of the flavors of apple, pineapple, melon, and toasted oak. Aged in a combination of American, French, and Hungarian barrels (about 70% new) the flavors are bolstered by wonderful aromas of toasted coconut, fresh baked bread, stone fruits, and barrel notes.

After each lot was pressed off separately, the musts were transferred to stainless steel tanks where they settled for about 48 hours prior to fermentation. The lots were then transferred to barrel where they underwent both primary and secondary (malo-lactic) fermentation. The wines were aged sur lie for 18 months. About 12 months into the aging process, the two separate wines were blended and rebarreled. The wine stayed in barrel for additional 6 months then was racked off to stainless steel to clarify. This wine was bottled without filtration and fining.

In the mouth, Merrillie is a worthy successor to previous vintages in its full-throated richness and varied palette of flavors. Very silky on the mid-palate, the wine finishes with beautiful acidity and length. If history is a guide, this wine will improve dramatically over the course of the next 12 months and will drinking beautifully for 3-5 years after release.

Only 873 cases of this wine were produced.

HISTORY

Merrillie is named for my paternal grandmother, and until recently, was the only white wine produced at the Steven Kent Winery. The first vintage, produced in 1999, came from the Folkendt Vineyard. The DeMayo Vineyard provided fruit for Merrillie through the 2004 vintage, and the Ernest Wente Vineyard is our new source. Though there clonal differences and soils and exposures vary, the impeccable balance of this wine remains unchanged.

VINTAGE

Harvest Date: September 22-28, 2006

Fruit: Fruit from the Ernest Wente Ranch and Wisner Vineyard came in at 27.2° and 26.3° respectively. Alcohol 15.5%.

Fermentation: After destemming and crushing the fruit was left to settle in stainless steel for 48 hours before it was put into oak barrels. Primary and secondary (Malo-lactic) fermentation were done under cool temperatures in barrel. This wine was bottled without filtration or fining.

Aging: Approximately 70% new American, French, and Hungarian oak barrels and 30% second use French and American oak were used.

Time in Barrel: 20 months

Release Date: August 21, 2008

VINEYARD

Location: Sourced from two sites located ½ to 1 mile from the Winery between Tesla and Mines Roads in the Livermore Valley.

Soil: Sandy loam and clay.

Training: All vineyards use the Vertical Shoot Position (VSP) trellising method.