

THE
STEVEN KENT
WINERY

“Symmetry”
2006 GRENACHE, LIVERMORE VALLEY

The 2006 vintage of Grenache, here named *Symmetry* for the artwork produced by my cousin, Emma Alexander, is our first release of this noble variety of the Rhône and Spain. With the introduction of Grenache, the Rhône/Italian orientation of the Collector’s Circle offerings is now complete.

Grenache has found a home all over the world: Garnacha in Spain where it is an important component of the Ribera del Duero wines, Grenache in both France (one of the most important of the 13 Chateauneuf de Pape varieties) and Australia where it is often paired with Mourvedre and Syrah to make the wonderful GSM wines.

Our *Symmetry*, due to its New World orientation, is more akin to those blends *Down Under*. 87.5% Grenache from the Marina Vineyard and 12.5% Syrah

from Ghielmetti Vineyard. While gaining some purple from the inclusion of Syrah, the otherwise fairly light-in-color Grenache has a beautiful nose of strawberry jam, brown spice, dark plums, toasty oak, and just a touch of eucalyptus. *Symmetry* is a wine kaleidoscope...one turn gives you a nose of lush fruit which belies the light-ish color. Turn it once more and the significant finishing tannins trump the round fruit of entry

In the mouth, this wonderful wine provides nice density of fruit, great flavor and overall structure. Fresh strawberry jam dominates at first; but with aeration, spice notes, anise, and wood come to the fore. This wine is very young to which the abundant tannins will attest. Lay it down for a year before drinking then consume from 2009 – 2013. Only 191 cases were made exclusively for members of the Collector’s Circle.

HISTORY

The Marina Vineyard was planted predominantly to Rhône varieties about 10 years ago. The site is located on Marina Road about 2.8 south and west of the Winery. Ghielmetti Vineyard is our estate vineyard located 3.4 miles east of us on the corner of Reuss and Tesla Roads in Livermore. Planted to 11 different grapes, the Syrah in this wine came from block 14.

VINTAGE

Harvest Date: September 28 – October 31, 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. 15.2%

Aging: 6 new barrels: 4 French (Quintessence (2), Francois Freres, Marchive), 2 American (Canton, Kelvin); 2 used barrels: Demptos, 2003 French oak (2). 75% new, 25% used; 75% French oak, 25% American oak.

Time in Barrel: 16 months

Release Date: May 10, 2008

ARTWORK

Emma Alexander was 8 years old when she created the artwork that adorns the Collector’s Circle Grenache. The original piece was done in chalk on construction paper. Emma is currently a student and resides in Los Gatos with her family. She is the daughter of Steven’s cousin, Mike Alexander.

