

THE
STEVEN KENT
WINERY

“Barrel Room Buzz”
2007 SYRAH, LIVERMORE VALLEY

The 2007 vintage, like 2001 and 1997 before it, will be heralded as one of those rare occurrences when tonnage was higher than normal and the quality was spectacular. One of the first 07 vintage wines to be released, this Syrah is a gorgeous precursor to the many wines of the vintage yet to be 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 again the source of 83% of the fruit for *Barrel Room Buzz*, our September 2009 Collector’s Circle release (the remaining 13% represents one barrel of Clone 30 Cabernet Sauvignon, also harvested from the Ghielmetti Vineyard). 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.

Barrel Room Buzz is a wonderful example of Syrah at its best. Boasting very dark berry fruit, roasted game, licorice, and dried herbs in the nose; the wine is luscious and dense in the mouth. On entry, dark fruit takes center stage filling the mouth with viscosity and great flavor. The mid-palate and finish are where the inclusion of Cabernet is most obvious: the wine tends toward focused tannins and a bit more austerity when compared to the wine’s entry; the finish is wonderfully long and structured. 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 an especially hospitable environment for this delicious wine.

VINTAGE

Harvest Date: October 10-15, 2007

Fruit: 83% Syrah, Ghielmetti Vineyard, Block 14; 13% Cabernet Sauvignon, Ghielmetti Vineyard, Block 5B. The fruit came in with brix levels of 25-27° with a complex, ripe flavor profile. Alcohol 14.6%

Fermentation: After destemming and crushing the fruit was fermented in a rotary tank and small open-topped bins. Fermentation and maceration lasted nine days. The must was inoculated with the D254 yeast, and malolactic fermentation was done in barrel.

Ageing: 67% new oak (50% American, 50% Hungarian), 33% older barrels (American and French)

Time in Barrel: 18 months

Release Date: September 12, 2009

VINEYARD

Location: Ghielmetti Vineyard located in the eastern end of the Livermore Valley, 3.2 miles east of the Winery; n37° 39' 40.2" Latitude and w121° 39' 48.5" Longitude, 899 feet above sea level.

Soil: Predominantly sandy loam.

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

ARTWORK

Scott Cleek has become our house artist here at Steven Kent and we look forward to featuring one of his paintings each year on a Collector’s Circle wine. This year’s piece, “Barrel Room Buzz” is from his La Bella Vita Collection. Scott has this to say about his artwork: *"The La Bella Vita Collection (The Good Life) is a celebration of what is good in life. Each canvas represents a special time with family, a great dinner with friends, or a memorable vacation. Life is about moments, as you look at my work think back on a wonderful memory of yours, better yet, create a new one....enjoy!"*