

THE
STEVEN KENT
WINERY

“Collage 11”

2007 BARBERA, HOME RANCH VINEYARD, LIVERMORE VALLEY

Unlike previous vintages of Barbera which have been a little out-of-sorts when they were first in barrel, the 2007 version (our seventh release of 100% Barbera) showed beautifully from the first days. And while one of the things that makes wine so “intoxicating” is its ability to grow and change, there was less reason to wish it so with this release. Similar in aroma and flavor to many of our previous releases (albeit, possessed of a darker fruit spectrum) where it most diverges from previous incarnations is in its wonderfully silky mid-palate viscosity. In the past, the wine’s blatant acidity has honed its structure to a fine edge and caused it to seem less full-bodied that it was with some age on it. Though the alcohol is a modest 14.0%, none of the depth and texture has been lost. Instead, its acid is felt mostly on the finish, giving the mid-palate room to expand.

The aromas of raspberry, dark cherry, sage leaves, and allspice pour out of the glass when first opened. In subsequent days, the wine will gain an even darker fruit edge to it, while developing depth and structure. Similar to the 2006 release, *Collage 11* is a bit rounder in the mid-palate, less mouth-puckeringly acidic than 2003 and 2004. However, its acidity (certainly a hallmark of the variety) is wonderfully evident in the dramatic length of this wine’s finish. One can certainly envision drinking this wine in the winter with a beef or pork stew, and in the summer (slightly chilled) with grilled chicken and sausages.

The longer grapes hang the more sugar is produced and the more acid is lost. Being a varietal prone to very high acid, Barbera benefits greatly from the extra hang-time. In 2007, the grapes were picked on October 18 with sugar in the 27° brix, .79 g/l acid range. This wine should continue to evolve wonderfully over the next five years. Only 143 cases were produced exclusively for our Collector’s Circle members.

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 18, 2007
- Fruit:** 100% Barbera from the Home Ranch. Alc. 14.0%
- Fermentation:** After destemming and crushing just under 4.08 tons of fruit were fermented in 1 ½ ton, open-top fermentors. Primary fermentation and maceration lasted about 10-14 days.
- Aging:** This wine was aged in predominantly new American oak barrels. A smaller percentage of Hungarian and French barrels were used.
- Time in Barrel:** 18 months
- Release Date:** January 9, 2010

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

“Collage 11” is a collage created by Ann Atnip. After teaching for 38 years in Fremont, she retired and took watercolor classes in the San Francisco Bay Area from Donna Sanson and then moved to Ashland, Oregon and took drawing classes from a local artist, Carol Ingram. The collage is a result of these lessons.