

THE
STEVEN KENT
WINERY

“Sommaro”

2007 MOURVEDRE, LIVERMORE VALLEY

With the release of *Sommaro*, a Mourvedre from the Livermore Valley, the Collector's Circle firmly takes its place as a Rhône and Italian varietal wine club. Six times per year we create a wine, for our members, which underscore the joy of drinking intensely flavored wines that emphasize ripe fruit and softer structure. These wines are especially good with food, will benefit by short to medium-term aging, and that are delicious young.

The 2007 *Sommaro*, Livermore Valley (75% Mourvedre, 15% Grenache, and 10% Syrah) is just such a wine. The 2007 release of this wine is very similar in blend to the 2006 vintage, but there are many differences in the two wines that are mostly a product of the vintage year. The 2006 wine was a study in structure: lots of acidity, leathery texture, more austere fruit than 2007. The '07 release is about ripeness and round fruit expression. While the varietal characteristics of Mourvedre are still evident in the delicious dark plum, wild strawberry, and toasty oak notes, the fruit in the new release is much rounder and more mouth-filling than the previous vintage. From the standpoint of food, what worked in 2006 (charcuterie selection for a picnic, meaty fish dishes or chicken with lentils for dinner) work equally well for *Sommaro* as well. Showing better younger than previous releases, this wine will continue to improve over the next 18-36 months.

HISTORY

The Raboli Ranch was originally part of the same estate as our Home Ranch vineyard. Planted to more than a score of varietals in the 1870s it is now home to Zinfandel, Mourvedre, and other Rhône varietals. The Ghielmetti Vineyard – Block 9 was the source of this blend's Syrah, and the Marina Ranch in Livermore provided the Grenache.

VINTAGE

Harvest Date: October 1 – 8, 2007

Fruit: 25 - 26.0° at harvest. Alcohol 14.8%

Fermentation: Each varietal was vinified separately then blended. After destemming and crushing, fruit was fermented in ¾ ton open-topped fermenters. The wine was pressed off after about 10 days.

Aging: 6 barrels, 67% new oak (mostly French), 33% second use barrels.

Time in Barrel: 16 months

Release Date: July 11, 2009

VINEYARD

Location: Mourvedre: Raboli Ranch, Mines Rd, Livermore; Syrah: Ghielmetti Vineyard, Block 9, Reuss Rd., Livermore; Grenache: Marina Ranch, Marina Rd. Livermore.

Soil: Predominantly sandy loam.

ARTWORK

A leaf falls. A bookmark holding a place in time. Slowly it flows over the ancient pebbles of Sveadal's creek, past the summer home of Jim and Arlene O'Connor, where photographer Robyn Hess froze it momentarily in time. As wine is an expression of time and place in a bottle, Sveadal to Hess, the O'Connors and their extended families has been a vineyard where seasonal memories have been harvested and cellared for generations.