

THE
STEVEN KENT
WINERY

“À Votre Santé”

2007 SANGIOVESE, HOME RANCH VINEYARD, LIVERMORE VALLEY

The 2007 vintage of Sangiovese from our HRV vineyard in Livermore is the seventh vintage we have produced. Enough wine has flowed under the bridge (or down the gullet) to make some general observations about the varietal and how it fares in Livermore.

The great grape of Tuscany, Sangiovese, has been grown in California (in very small quantity) for over a hundred years. Our first vintage in 2000 came off a vineyard block planted in 1996. We have consistently produced Sangiovese that is of medium body when compared to Cabernet, but that shows an abundance of ripe, cherry-centric fruit. Unlike the Italian version, our wines are much rounder in the mouth, with plusher tannin and a significant overlay of newer oak. California Sangiovese tends to have less of the earthen edge and focused acidity as the Italian version does; but these characteristics are in keeping, I think, with our climate and the tastes of the majority of our club members.

Given higher alcohol levels and a bit less acidity, I think that our wines are drinkable at a younger age and don't age as long as the Italians. Aging potential, however, is a tenuous guess at best, and generally doesn't affect one's enjoyment in the shorter term with a wine like Sangiovese.

The 2007 vintage is wonderfully characteristic: explosive aromas and flavors of brandied cherry, bright red cherry, subtle cardamom and toasty oak. In the mouth, this wine really shows its youthful acidity upfront. As the wine breathes, the mid-palate silkiness begins to assert itself, highlighting the wine's wood and darker fruit notes. *À Votre Santé* finishes extremely long, and its abundant acid should allow the wine to age well over the next five years and allow it to pair beautifully with a wide variety of cuisines (goes great with a pepperoni Hot Pocket, by the way.)

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: September 28, 2007
Fruit: 100% Sangiovese from the Home Ranch.
Fermentation: After destemming and crushing, fruit was fermented in ¾ ton open-topped fermenters. The wine was pressed off after about 10 days. Alc. 14.5%
Aging: 6 barrels, from a larger lot, were selected for this wine. 50% new oak (French and Hungarian); 50% second use (French and American oak).
Time in Barrel: 14 months
Release Date: March 7, 2009

VINEYARD

Location: East of central Livermore Valley, planted on the leavings of the Arroyo Mocho riverbed; n 37° 39' 50.40" Latitude, w 121° 43' 41.84" Longitude.
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

“À Votre Santé” 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.