

THE  
**STEVEN KENT**  
WINERY

**2007 “Merrillie” Chardonnay**  
**EWV – BLOCK 32220 • LIVERMORE VALLEY**

2007 marks a return to our single-vineyard Chardonnay program. With fruit from the Wente family's *Ernest Wente* vineyard block, the 2007 vintage is a rich wine showing the classic Livermore Valley Chardonnay fruit palette of Gala apple, Crenshaw melon and citrus notes of Meyer lemon. Aged in a combination of American, French, and Hungarian barrels (about 70% new) the flavors are bolstered by wonderful aromas of fresh baked bread and toasty oak.

After fruit was pressed off, the must was transferred to stainless steel tanks where it settled for about 48 hours prior to fermentation. The must was then transferred to barrel where it underwent both primary and secondary (malo-lactic) fermentation. The wine was aged sur lie for 18 months. The 2007 Merrillie was bottled without filtration or fining.

In the mouth, Merrillie is a worthy successor to previous vintages in its full-throated richness and varied palette of flavors. Very silky on the mid-palate, the wine finishes with beautiful acidity and length. If history is a guide, this wine will improve dramatically over the course of the next 12 months and will drink beautifully for 3-5 years after release.

Only 640 cases of this wine were produced.

**HISTORY**

Merrillie is named for my paternal grandmother, and until recently, was the only white wine produced at the Steven Kent Winery. The first vintage, produced in 1999, came from the Folkendt Vineyard. The DeMayo Vineyard provided fruit for Merrillie through the 2004 vintage, and the Ernest Wente Vineyard is our new source. Though there are clonal differences and soils and exposures vary, the impeccable balance of this wine remains unchanged.

**VINTAGE**

**Harvest Date:** September 14, 2007

**Fruit:** Fruit from the Ernest Wente Ranch around 26.0°. Alcohol 14.7%.

**Fermentation:** After destemming and crushing the fruit was left to settle in stainless steel for 48 hours before it was put into oak barrels. Primary and secondary (Malo-lactic) fermentation were done under cool temperatures in barrel. This wine was bottled without filtration or fining.

**Ageing:** Approximately 70% new American and French oak barrels and 30% second use French and American oak were used.

**Time in Barrel:** 18 months

**Release Date:** April 12, 2010

**VINEYARD**

**Location:** Sourced from a site situated about 1.5 miles west of the Winery.

**Soil:** Sandy loam and clay.

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