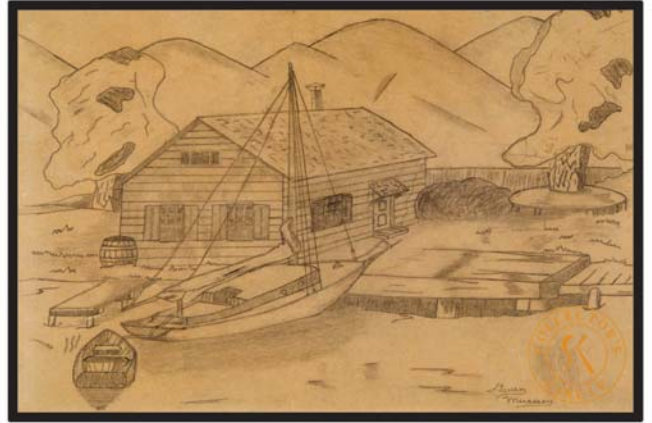


# 2005 Syrah – “Restful Spot”

## LIVERMORE VALLEY

2005 marks the first vintage of wines from our estate site, the Ghielmetti Vineyard. This 67-acre site is home to 11 different grapes, all planted specifically for the Steven Kent Winery Collector's Circle and Future Release Program wines. Comprised mostly of Bordeaux and Rhone grapes, the quality of the site will be keenly visible in the wines just now being 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 the source of fruit for *Restful Spot*, our June 2007 Collector's Circle release. 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.

*Restful Spot* is replete with the characteristics of great Syrah—spectacularly, opaque purple color; aromas of roasted game, lavender, and dark berry fruits; and silky mouthfeel, refined tannins, and great length. 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 evolve nicely over 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 5, 2005

**Fruit:** 100% Syrah, Ghielmetti Vineyard, Block 14. The fruit came in with brix levels of around 27° and a complex, ripe flavor profile. Alcohol 14.6%.

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

**Aging:** 56% new oak (60% American, 40% Hungarian/Eastern European), 44% older barrels (50% American, 25% Hungarian, 25% French)

**Time in Barrel:** 18 months

**Release Date:** July 14, 2007. 218 Cases produced.

### 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:** Sandy loam.

**Training:** Vertical Shoot Position (VSP) trellis.

### GROWING SEASON

**Rainfall:** 18.85 inches

**Bloom:** May

**Weather:** Very wet winter led to mild summer. Cool and stable temperatures contributed to a relatively long growing season with some lots coming into the winery 30 days later than the year before.

### ARTWORK

Steve Mirassou, Sr. created this artwork when he was 13 years old and attending St. Patrick Middle School in San Jose. It was entered into a Scholastic Art and Photography competition by Sister Mary Kathleen. Although the entry states that it was drawn from his imagination, the wine barrel in front of the house presages his true passion!