

THE
STEVEN KENT
WINERY

“Water Lilies”

2011 SANGIOVESE, LIVERMORE VALLEY

The 2011 vintage of Sangiovese from our Home Ranch vineyard in Livermore is the 11th vintage we have produced from our estate vineyard.

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 2011 vintage certainly maintains its family resemblance to the wines that have come before, but is more a distant cousin than a brother. The 2011 vintage was an extremely cool year and produced fruit with lovely ripeness but at lower sugar and higher acid levels. Like most of our other releases from this vintage, *Water Lilies* shows less opulent fruit than 2010, though the fruit notes of cherry and plum along with the signature spiciness of the offering mark this as Sangiovese. In the mouth this wine is significantly more angular than its immediate predecessors, and the fruit is carried along with great vitality through a long finish. *Water Lilies'* abundant acidity should help to insure beneficial evolution of the wine over the next five years. This wine will pair beautifully with a wide variety of cuisines.

You'll notice that this release is packaged in screwcap bottles. The benefits of this kind of closure are numerous. Apart from its ability to minimize cork taint, it has been shown to allow early-drinking wines such as those made for the Collector's Circle to maintain their fruit-forward quality. Maybe the best part is that nothing more stands in your way of drinking this wonderful Sangiovese than a quick twist of the cap!

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 19, 2011
Fruit:	100% Sangiovese harvested at just over 25°. Alc. 13.9%
Fermentation:	After destemming and crushing, fruit was fermented in 1¾ ton open-topped fermenters. The wine was pressed off after about 10 days.
Aging:	Five barrels (about 60% new...predominantly French and Hungarian) from a larger lot were selected for this wine.
Time in Barrel:	19 months
Production:	150 cases
Release Date:	March 15, 2014

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

“Water Lilies” was created by Bryce Hoff, nephew of our own Tracey Hoff. Under the creative guidance of teacher Tracy Wesinger, owner and artist at Gallery in the Pines in Hudson Massachusetts, Bryce created his first oil painting on canvas. His rendition of Monet's *Water Lilies* and *Japanese Bridge* was created by Bryce at age 9. When Bryce is not focusing on art he is busy reading and playing computer games.