



THE STEVEN KENT WINERY

5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442

WWW.STEVENKENT.COM

2014 VIN GRIS CENTRAL COAST



HARVEST NOTES

2014 was one of the earliest harvests the Livermore Valley has on record. We harvested Sauvignon Blanc 18 days earlier this year than in the previous vintage, and our last day of harvest was two weeks earlier than 2013. The same conditions – even temperatures and an almost complete lack of rainfall – that were found in 2013 were seen in 2014, as well. Challenging water quality persisted as some blocks on our estate vineyards exhibited the tell-tale signs of pH imbalance (in burned leaves and less than ideal ripening). Overall, the quality of fruit we received at the Winery was uniformly high, and our most important blocks – though not quite as fine as the historically great 2013 – was as good as any other vintage in the past 10 years.

WINEMAKER NOTES

The first job of all classic dry Rosé wines is to reverberate with fresh fruit, have a structure (and especially an extremely long finish) built on great acidity, and to pair naturally with cheese and charcuterie. It so happens, that in order to reveal the truth about Rosé, one generally also gets very low alcohol levels and just the most beautiful shade of pink. This Vin Gris (a name used to describe nearly-white wines made from red grapes) was made by pressing Cabernet Franc and Pinot Noir off immediately after harvest. The resulting juice, with very pale color, was fermented bone-dry in stainless steel then blended. Picked very early to maintain the requisite acid that great Rosé demands, the final alcohol on the wine registers a wonderfully scant 11.7%.

TASTING NOTES

Even before this wine is smelled or tasted, one is taken by the absolutely beautiful shade of pink the Vin Gris exhibits. The first sniff of the wine's aroma calls to mind freshly picked black cherries, and with a little imagination, notes of fresh herbs might also be picked up. In the mouth, the fresh fruit of the nose is amplified by the wine's great acidity and drive. Rosé is supposed to make one happy. Pair it with goat cheese and any kind of charcuterie you can find. A smile will be the end result!

VINEYARD SOURCE(S)

50% Cabernet Franc, Ghilmetti Estate Vineyard – Livermore Valley;
50% Pinot Noir, McIntyre Estate Vineyard – Santa Lucia Highlands.

HARVEST DATA

August 12 & 27, 2014 | pH 3.30 | TA .70 | Alcohol 11.7%

FERMENTATION

The fruit for both varietals was fermented and aged separately in stainless tanks. The blend was made a few weeks before bottling. This wine is ML negative (to maintain as much of the racy fruit as possible) and was thus filtered before bottling.

COOPERAGE

Stainless-Steel.

CASES PRODUCED

82 cases

RELEASE DATE

May 1, 2015