



THE STEVEN KENT WINERY

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2013 “MORNING GIFT” SYRAH LIVERMORE VALLEY

HARVEST NOTES

2013 was as ideal a year to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather throughout the year and no precipitation in August and October produced one the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall (only 4.50 inches compared to 14.66 in 2012) did have its negative consequences, however. Lowering water tables caused an increased concentration of dissolved minerals that raised soil pH levels and led to the early senescence of canopy and the concomitant lowering of fruit ripeness levels in certain blocks.

WINEMAKER NOTES

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 again the source of the fruit for Morning Gift, our September 2015 Collector's Circle releases. The 2013 vintage is comprised of 100% Syrah, and similar to nearly all of the 2013 fruit we harvested, this fruit came in perfectly ripe with balanced acidity. Small yields from this block help to insure that the wine that results from this fruit maintains a depth of color and richness of fruit and structure.

TASTING NOTES

Morning Gift is a terrific example of the style of Syrah I prefer. I am not fond of wines that are rampant in fruit with no structure to underpin and balance the fruit's enthusiasm; this Syrah shows beautiful and typical Syrah aromatic notes of berry, pepper, and grilled meat, but it does so in a restrained way. In the mouth, the fruit is very plush, and there is substantial tannin on the finish to modulate and highlight that gorgeous medley of fruit flavors.

VINEYARD SOURCE(S)

Ghielmetti Estate Vineyard, Block 14 (Syrah) – eastern foothills Livermore Valley.

HARVEST DATA

September 14, 2013 | pH 3.58 | TA .62 | Alcohol 14.7%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1.7 ton open-topped fermenters. Primary fermentation lasted about 7 days, and no extended maceration was employed in order to maintain the fruit-forward quality of the wine.

COOPERAGE

Typically this wine is aged in American oak, 1/3 to 1/2 of which is new.

CASES PRODUCED

141 cases

ARTIST

“Morning Gift” is an original photograph by Erasmo Acosta, a local photographer from Union City. His primary focus is natural landscapes, such as the coast, deserts, jungles, natural arches, rivers, and waterfalls. Most of the time he uses a professional digital SLR camera, however, Morning Gift was captured with an iPhone camera during his morning walk at Coyote Hills. He was stunned by the beautiful sunrise light patterns and regretted very much not having his camera at the moment. You can learn more about Erasmo's artwork at www.erasmix.com.

