



THE STEVEN KENT WINERY

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“LET IT POUR” SANGIOVESE LIVERMORE VALLEY



ARTIST

“Let it Pour” is an original piece from Scott Cleek's, “Good Life Collection” - this collection of paintings has its roots in human emotion and interaction. Inspired by his travels through Europe and North America, Cleek draws upon the memories of his journeys, distilling the flavor, ambiance, and romance of each architecturally and culturally diverse destination. You can learn more about Scott and his work at www.sjstudio.com.

HARVEST NOTES

2012 & 2013 were as ideal years to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather from bud break to harvest and no precipitation in August and October produced some of the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall in 2013 (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

On occasion, when we find the resulting blends to be of particularly fine quality, we will put together barrels from more than one vintage into a non-vintage offering for our club members. Most of the famous Champagne houses create a “house style” of their wines by continually blending several vintages together to create a flavor profile that is consistently “Moet” or “Bollinger,” for example. Blending of multiple vintages is also done routinely in Port and in Jerez where the great Spanish Sherries are made. When we contemplate making non-vintage blends, the resulting varietal typicity is one of the most important considerations. For Let it Pour, we wanted to make sure that we captured the essence of Home Ranch Sangiovese. We are very pleased that the resulting wine shows the hallmarks of this grape grown on our vineyard.

TASTING NOTES

Let it Pour, our second Collector's Circle offering of 2016, is a blend of 100% Sangiovese from the 2012 and 2013 vintages. 2012 started a string of three of the finest vintages in the last 20 in the Livermore Valley (capped off by 2013 – perhaps the greatest yet). Long seasons, highlighted by temperate climes throughout summer, led to perfectly ripe fruit and significant volumes of it. Let it Pour is characterized by pure ruby red coloring, and is replete with the aromas of red and dried black cherry, and subtle baking spice aromas. Like its Piemontese cousin – Barbera - Sangiovese is a product of its vibrant acidity. Showing gorgeous fruit on an entry that moves with deliberate pace through the mouth due to its characteristic acidity, Let it Pour shows a touch of mid-palate viscosity and a touch of structuring tannin on the lengthy finish. Sangiovese, both in our version and the native wines of Tuscany, is as near a quintessential food wine as there is. In about 50% new oak for the first year, much of the wine was moved into more neutral wood for the last year-and-a-half in order to balance it with fruit. With abundant fruit, great acid and length, this this offering will pair wonderfully with a great many cuisines.

VINEYARD SOURCE(S)

100% Sangiovese from the first of our estate vineyards: Home Ranch, located in the center of the 7-mile axis of the premier sites in the Livermore Valley. 50% 2013, 50% 2012.

HARVEST DATA

October 2012 & 2013 | pH 3.53 | TA .67 | Alcohol 14.3%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using the D254 yeast strain. The wine was pressed off skins after about 10 days.

COOPERAGE

6 barrels: 50% new French, and 50% second-use and neutral for 24 months.

CASES PRODUCED

143 cases

RELEASE DATE

March 5, 2016