



THE STEVEN KENT WINERY
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NV "HARBOR SUNSET" RED BLEND LIVERMORE VALLEY

HARVEST NOTES

The 2012 – 2014 harvests in the Livermore Valley were unparalleled in their near perfection of weather and quality of fruit. These three years were characterized by drought and temperate weather (especially in October when fruit was being harvested). 2012 and 2013 not only succeeded in respect to quality, but in a wonderfully synergistic fashion, these two vintages also produced significantly above-average quantity of fruit as well. There being a karmic price to pay for all things, however, the lack of rainfall over these years did lead to some drought-relation water quality challenges in the vineyard – as lowered 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 and more than one grape into a non-vintage offering for our club members. Because of the variety of different grapes we use for our Collector's Circle program (and because of the large number of grapes that grow particularly well in the Livermore Valley), we are able to create proprietary blends of wines that have as their only goal: to be delicious! Harbor Sunset is just such a blend. Combining Ghielmetti Estate Vineyard Petite Sirah, Syrah & Merlot and Home Ranch Cabernet and Barbera (just a hint), this blend shows the fruit forward organoleptics and acid-driven structure that the Collector's Circle is known for. As for most offerings from this club, this wine is meant to be drunk young—reveling in its abundant fruit—paired with a variety of cuisines, and enjoyed with friends and family!

TASTING NOTES

Harbor Sunset showcases very dark berry and subtle dried fruit notes in the nose characteristic of Petite Sirah and Barbera. There is a touch of oak spicing up the fruit notes, but as is our custom, this quality is very subtle and is meant to serve as a structural underpinning to the wine's abundant fruit. On entry, the dark fruit notes are echoed in dark fruit flavors. The wine's abundant acid is a freshening ingredient, and it carries the wines flavors on a long journey through the palate. We've tried this wine a number of different times and under different conditions and believe that a slight chill offers the best drinking experience.

VINEYARD SOURCE(S)

42% Syrah, 24% Petite Sirah & 14% Merlot and from the Ghielmetti Estate Vineyard; 17% Cabernet Sauvignon & 3% Barbera from the Home Ranch.

HARVEST DATA

October 2012, 2013, 2014 | pH 3.55 | TA .68 | Alcohol 13.0%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using BRL97, L2056, and D254 yeast strains. The wine was pressed off skins after about 10 days.

COOPERAGE

6 barrels: 40% new French, and 60% second-use and neutral for 24 months.

CASES PRODUCED

137 cases

RELEASE DATE

July 9, 2016

ARTIST

"Harbor Sunset" is a photograph taken by our own Tracy Ramirez. Tracy captured this moment from Pier 39 in San Francisco. Although known as a tourist location, Pier 39 also offers some tranquil views of our beautiful City by the Bay. As is the trend these days, he captured this image on his iPhone.

