



THE STEVEN KENT WINERY
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2014 “HOMESTEAD” GSM RED BLEND LIVERMORE VALLEY

HARVEST NOTES

The 2014 harvest in the Livermore Valley was the third in a string of seasons 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). 2014 (like '12 and '13) not only succeeded in respect to quality, but in a wonderfully synergistic fashion, the vintage 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

Rhône varieties have been part of Livermore Valley's history since the earliest days. Beyond the first varietally-labeled Petite Sirah, Livermore succeeds stunningly well with Grenache, Syrah, and Mourvedre – by themselves...and as parts of a Chateaufort de Pâpe-styled blend. Our 2014 Collector's Circle offering Homestead combines these three grapes with a few percent of non-Rhône cultivars to provide a wine whose chief goal is to be delicious! Owing to the vintage, Homestead is a big wine, and it will reward aging in the mid-term. Start drinking in 12-18 months, and with proper storage, you will have a beautiful bottle of wine to drink in 5-7 years as well.

TASTING NOTES

From its nose through entry to finish, Homestead shows significant density of fruit. Aromas of dark and blue fruits dominate while the presence of beautiful French oak subtly supports them. On entry, the blue fruit of Syrah is the most obvious note yet the wonderfully specific wild strawberry notes of Grenache are also evident. Mourvedre can be sensed in the dark, slightly-dried fruit flavors that show themselves in the wine's mid-palate. This panoply of flavors meld together nicely in the mid-palate and on the finish of the wine, which is characteristically highlighted by significant acidity and tannin. Over the course of the next 5-7 years one can expect this wine to mellow in terms of structure and for the fruit flavors to become greater than their individual parts. This wine will pair beautifully with the biggest of steaks as well as with hard cheeses.

VINEYARD SOURCE(S)

87% GSM – Grenache(53%), Syrah(22%), and Mourvedre(12%) from various vineyards in the Livermore Valley; 6% Cabernet Franc & 7% Petite Sirah from the Ghielmetti Estate Vineyard.

HARVEST DATA

October 1 - 15, 2014 | pH 3.65 | TA .60 | Alcohol 14.3%

FERMENTATION

After destemming and crushing, the fruit was fermented in stainless steel tank and 1¾ ton open-topped fermenters. The wine was pressed off skins after about 10-18 days.

COOPERAGE

100% French oak; 45% new barrel, 55% second-use and older for 15 months.

CASES PRODUCED

117 cases

RELEASE DATE

November 5, 2016

ARTIST

Here is what Judy Nelson had to say about “Homestead:” *When my grandparents moved from Iowa to Hackensack, Minnesota in 1908, they bought land and created the “Triangle Farm Resort.” This painting was done in 1925 by R.C.B Galloway, “Mac”, who worked at the resort off and on. He did many paintings like this on cardboard and they were nailed up to the walls in the dining room of the main house of the resort. This painting was my grandmother's favorite and when she and my grandfather sold the resort in 1948, she took the painting to their house in Hackensack and hung it in her bedroom. It was given to my mother and then to me.*

