

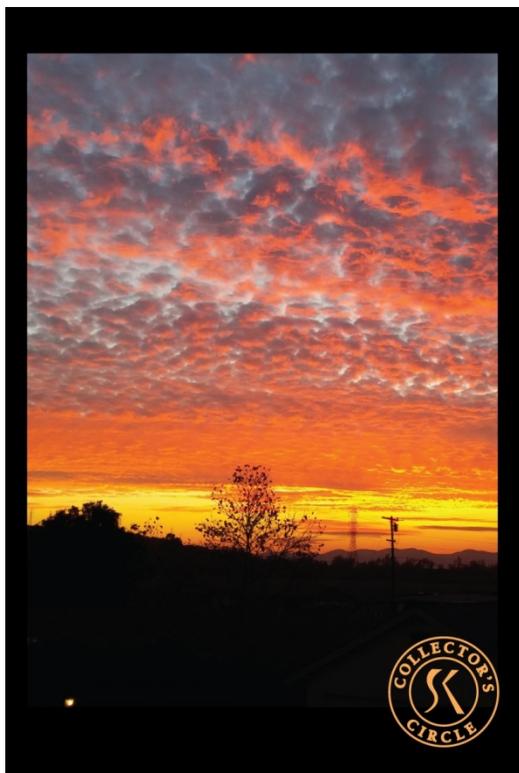


THE STEVEN KENT WINERY

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## “FIRE SKY” 2013 CABERNET FRANC/BARBERA LIVERMORE VALLEY



### ARTIST

“Fire Sky” is a photograph taken by our own Sharyn McGrory Bell. Here is what Sharyn had to say about her picture: “This photo was taken from the Home Ranch Vineyard (a site famous for its grapes, and its sunsets) on a glorious December evening in 2015. I think Mother Nature sends us these beauties from time to time to remind us to always look up. Otherwise, we’ll miss the good stuff.”

### 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

We have been making unique blends of wines for 20 years. It would seem that after making hundreds of them, we would know - just by looking at the constituents by themselves - what kind of blend we’d end up with. Fire Sky puts the lie to that notion and shows just how important the characteristics of the vintage are in determining the structure of the wine. A blend of 75% Cabernet Franc and 25% Barbera, this wine shows that a warmer year will help temper what could have been a very acidic wine.

### TASTING NOTES

As a lover of The Steven Kent Winery’s wines, you would probably know the long history of Barbera in our portfolio AND our more recent obsession with the beauty and sexiness of Cabernet Franc. In the last several vintages, we have been moving toward producing wines with an acid- and fruit-driven structure because we think those wines are more complex, beautiful, and ageworthy than their overly-extracted, flabby, unbalanced counterparts. 2013 produced fruit that was gorgeously ripe, and we picked at sugar levels that still allowed us to make a blend that emphasized fruit, acidity, and balance. Because of the qualities of the year however, the blend – which could have been searingly acidic – instead shows lovely weight and viscosity framed by fruit and finesse. The red fruit of Cabernet Franc marries beautifully with the darker fruit notes of Barbera while the great length of finish is a wonderful counterpart to compact, rich mid-palate. This wine will pair beautifully with all kinds of food and will age gracefully for the next 3-5 years.

### VINEYARD SOURCE(S)

75% Cabernet Franc from Ghielmetti Estate Vineyard and 25% Barbera from the Home Ranch.

### HARVEST DATA

October 2013 | pH 3.62 | TA .60 | Alcohol 14.6%

### FERMENTATION

After destemming and crushing, the fruit was fermented separately in 1¾ ton open-topped fermenters using a variety of yeast strains. The wines were pressed off skins after 10-20 days.

### COOPERAGE

100% French Oak. 75% second use and neutral; 25% new.

### CASES PRODUCED

135 cases

### RELEASE DATE

May 7, 2016