

THE
STEVEN KENT
WINERY

“Bella Luna”
2010 BARBERA, HOME RANCH VINEYARD, LIVERMORE VALLEY

Like the previous vintages of Barbera, *Bella Luna*—the 2010 Barbera offering made exclusively for members of our Collector's Circle—comes out of the bottle showing beautifully from the first days. And while one of the things that makes wine so “intoxicating” is its ability to grow and change, there is less reason to wish it so with this release. This wine is our ninth release of 100% Barbera.

The aromas of fresh blueberry, blackberry, and raspberry, roasted herbs (sage, rosemary), and warm, toasty wood notes leap from the glass when first opened. With only a few minutes of air, though, the aromas of fruit turn darker, and in subsequent days, the wine will gain a darker fruit edge to it, while developing depth and structure.

In the mouth, this vintage of Barbera, while not as opulent as the 2009, shows wonderful viscosity and elegant mouthfeel. On entry, the dark aromas are mirrored in viscous flavors of black cherry liqueur, baking spices and elegant toasted oak. Where this wine gets its “size” is in the significant tannins on the finish. On occasion Barbera resembles wines like Zinfandel...there is so little structure penning in the rampant fruit that the wine tastes like melted jam. In this vintage, however, the abundant structuring tannins provide a focus to the wine that tends to make the fruit even more dramatic. Barbera wouldn't be Barbera if there weren't significant acidity also providing shape. And as usual, *Bella Luna* shows serious finishing acid (we refer to it as *wang*) which not only provides shape but length also.

The longer grapes hang the more sugar is produced and the more acid is lost. Being a varietal prone to very high acid, Barbera benefits greatly from the extra hang-time. In 2010, the grapes were picked over a five day period with sugar in the 27° brix, .79 g/l acid range. Having tasted a number of very early Barberas recently, this wine should continue to evolve wonderfully over the next five - ten years. Only 137 cases produced.

HISTORY

The Home Ranch is composed of three different blocks, totaling 5.8 acres. The Cabernet and Sangiovese blocks were planted in 1996 and the first vintage of wine from these grapes was made in 2000. The Barbera was planted in 1997; its first vintage was 2001. Originally part of a 90-acre vineyard dating back to the 1870's, the Home Ranch provides fruit for some of our most sought-after wines.

VINTAGE

Harvest Date:	October 23-28, 2010
Fruit:	100% Barbera harvested at just over 25°. Alc. 14.2%
Fermentation:	After destemming and crushing, fruit was fermented in 1 ¾ ton, open-top fermentors. Primary fermentation and maceration lasted about 10-14 days.
Aging:	This wine was aged in predominantly new American oak barrels. A smaller percentage of Hungarian and French barrels were used.
Time in Barrel:	18 months
Release Date:	January 12, 2013

VINEYARD

Location:	East of central Livermore Valley, planted on the leavings of the Arroyo Mocho riverbed.
Soil:	Mixed, predominantly riverbed gravel with small amounts of clay on the northern end of the site.
Training:	Vertical Shoot Position (VSP) trellis. Vines are planted in a 6' x 6' configuration.

ARTWORK

“Bella Luna” is a painting by local artist Jill Denton. Jill always wanted to paint, but honestly could not draw a stick figure. Then in 2010, a friend said "Enough talk" and gave her an easel, canvases, some paint and said ..."Go paint!" She was so excited but what could she possibly paint? She decided on something simple, a tree, and completed her first painting "Esine Eira" ... the first in the series she calls 'TreeForm'. Since then Jill has created an entire forest of unique colorful curvy trees, each with its own feminine charm. Her palette ranges from vivid, hot reds and yellows, to cooling, calm blues and greens. Her style has been described as a mixture of figurative and surrealism with a dash of whimsy. Learn more about Jill and her artwork at www.jilldenton.com.