

THE
STEVEN KENT
WINERY

“Delta Breeze”

2010 SANGIOVESE, HOME RANCH VINEYARD, LIVERMORE VALLEY

The 2010 vintage of Sangiovese from our Home Ranch vineyard in Livermore is the tenth vintage we have produced.

The great grape of Tuscany, Sangiovese, has been grown in California (in very small quantity) for over a hundred years. Our first vintage in 2000 came off a vineyard block planted in 1996. We have consistently produced Sangiovese that is of medium body when compared to Cabernet, but that shows an abundance of ripe, cherry-centric fruit. Unlike the Italian version, our wines are much rounder in the mouth, with plusher tannin and a significant overlay of newer oak. California Sangiovese tends to have less of the earthen edge and focused acidity as the Italian version does; but these characteristics are in keeping, I think, with our climate and the tastes of the majority of our club members.

Given higher alcohol levels and a bit less acidity, I think that our wines are drinkable at a younger age and don't age as long as the Italians. Aging potential, however, is a tenuous guess at best, and generally doesn't affect one's enjoyment in the shorter term with a wine like Sangiovese.

The 2010 vintage certainly maintains its family resemblance to the wines that have come before, but this year (compared to 2009 and 2007) shows a bit less black fruit upfront in the nose and a bit more exotic spice underlaying that fruit. In the mouth, the 2010 wine shows a deft balance between viscosity and the propensity for acidity to create a sense of austerity before carrying flavors to a long conclusion. The abundant acidity of *Delta Breeze* should help to insure beneficial evolution of the wine over the next five years though its significant fruit is probably its finest quality. This wine will pair beautifully with a wide variety of cuisines.

You'll notice that this release is packaged in screwcap bottles. The benefits of this kind of closure are numerous. Apart from its ability to minimize cork taint, it has been shown to allow early-drinking wines such as those made for the Collector's Circle to maintain their fruit-forward quality. Maybe the best part is that nothing more stands in your way of drinking this wonderful Sangiovese than a quick twist of the cap!

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

Fruit:	100% Sangiovese harvested at just over 25°. Alc. 14.1%
Fermentation:	After destemming and crushing, fruit was fermented in 1 ½ ton open-topped fermenters. The wine was pressed off after about 10 days.
Aging:	Five barrels (about 60% new...predominantly French and Hungarian) from a larger lot were selected for this wine.
Time in Barrel:	19 months
Production:	126 cases
Release Date:	March 9, 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

“Delta Breeze” is an original painting by our house artist, Scott Cleek. This is what Scott had to say about his work: “Living in this part of California we can see some pretty hot temperatures during the summer. This painting was inspired by one of those moments when you appreciate the Delta not only for its beauty, but also for the cool Delta breeze that can give us some much welcome relief as the day's heat gives way to a beautiful summer evening.” You can learn more about Scott and his art at www.sjcstudio.com.