

THE
STEVEN KENT
WINERY

“Autumn on the Vine”
RED BLEND, LIVERMORE VALLEY

Autumn on the Vine is a Zinfandel-based wine made from fruit grown in the Livermore Valley. While Zinfandel has not played a large part in our Collector's Circle offerings historically, it is a grape that grows exceedingly well in the microclimates of the Livermore Valley. This Zinfandel is from the Smith Ranch located on the west side of the Livermore Valley.

Some of the most challenging and fun winemaking we get the opportunity to do is when we are able to put disparate varietal pieces together into a coherent whole. The Collector's Circle is unlike any other wine club in that we have been able to make blends that one would never find on a store shelf but that make “sense” when the wines are actually experienced at our Club Release parties. We start with an idea as to how certain barrels of wine might fit together in terms of the melding of flavors, aromas, and textures, and then we experiment with a variety of blends until we have a unique and delicious wine that is available only to members of the Club. *Autumn on the Vine* is one of these fun wines that brings a great deal of complexity and flavor together and that is ready to drink in the short-term.

When newly opened aromas of dark berry, black and red cherry, and toasty oak are upfront. With aeration, additional aromas of white pepper and barrel spice add to the complexity. In the mouth, *Autumn* provides a nice balance of fruit and wood, tannin and acid. The wine has a pleasing sense of viscosity and seriousness to it, and its long finish carries flavors and textures confidently to good length.

Fewer than 150 cases were made exclusively for members of the Collector's Circle. We would suggest pairing this wine with fried or BBQ chicken, pastas with red sauce, and pork chops. While this wine is meant to drink now, it will continue to evolve nicely for the next 12 months.

VINTAGE

- Fruit:** Zinfandel from the Smith Ranch, Cabernet Sauvignon, and Petit Verdot from Ghielmetti Vineyard make up the majority of this blend. Alc. 14.7%
- Fermentation:** After destemming and crushing, fruit was fermented in 1 ¾ ton open-topped fermenters. The wine was pressed off after about 10 days.
- Aging:** 6 barrels: 83% second-use American Oak and 17% new French oak.
- Time in Barrel:** From 24 – 36 months.
- Production:** 143 cases
- Release Date:** September 7, 2013

ARTWORK

The artwork for this label is a photograph taken by our wonderful club member, Carol Satterthwaite. Here is what she had to say about it: *“Being from New England, I am drawn to anything reminiscent of the Fall Seasons I grew up with. I captured this picture in the Vineyard on the Steven Kent Property. The colors are a perfect reflection of the colors I love. Hopefully this will be the beginning of a new venture into the world of photography. I hope you enjoy this photograph as much as I do.”*

