

THE
STEVEN KENT
WINERY

“Abundance”
RED BLEND, CALIFORNIA

Abundance is a Petite Sirah-based wine made from fruit grown in Mendocino County and the Livermore Valley. While Petite Sirah has played a consistent role in our Collector’s Circle offerings historically, Mendocino County (and more specifically, Hopland) as a growing area has been an infrequent guest in the club. The majority of fruit for this offering came from the biodynamically-farmed, Heart Arrow Ranch



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. *Abundance* 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.

Aromatically, this wine is chock full of the aromas of toasty oak and the classic dark berry notes of Petite Sirah. As the wine gets some air into it, the subtle herbal notes of Cabernet Franc form a very interesting back note to the denser aromas of PET. In the mouth, *Abundance* is a big wine with great black fruit flavors, viscosity, and a long acid-rimed finish. Somewhat mirroring the nose, there is a bit of redder fruit (coming from the Bordeaux varieties) that serve to underscore the boldness of *Abundance*’s flavor. The finish is long and finishes with the characteristic chalky tannins emblematic of Petite Sirah.

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:** Petite Sirah from the Heart Arrow Ranch in Hopland, Cabernet Sauvignon, and Cabernet Franc from Ghielmetti Vineyard make up the majority of this blend. Alc. 14.4%
- 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:** 140 cases
- Release Date:** November 9, 2013

ARTWORK

The artwork for this label is a photograph taken by our friend from Landmark Label, Dennis Glover. Here is what he had to say about it: *“Have camera will travel describes me quite well as I take my camera just about everywhere I go. Fortunately I had it with me when I came across these old wine barrels. I really like old things; anything that looks like it’s been around for a while. This image is the result of stitching together multiple exposures to capture more of the range of lights and shadows. Oh, and I added the wine via modern technology. Does that make me a winemaker... I hope you enjoy this bottle of wine.”*