



THE STEVEN KENT WINERY

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2016 VIN GRIS OF GRENACHE LIVERMORE VALLEY



VIN GRIS of GRENACHE

THE STEVEN KENT WINERY
GHIELMETTI VINEYARD
LIVERMORE VALLEY

HARVEST NOTES

The 2016 vintage started life, for the first time in several years, with significant winter rainfall (Livermore saw rainfall in January 2016 exceed that of January 2015 by 243%). Helping to recharge aquifers and wells, rainfall was also helpful in leaching out some of the dissolved solids that had accumulated during the drought. Budbreak and Bloom occurred in temperate weather, and the season continued in a fairly typical Livermore Valley fashion: dry and warm through to harvest. The trend of significantly earlier harvests stopped in 2016 as we picked our first fruit one day later than the previous year. 2016 was a uniformly excellent year for fruit quality and yield. I believe this vintage will rival 2014 in excellence.

WINEMAKER NOTES

The first job of all classic dry Rosé wines is to reverberate with fresh fruit, have a structure (and especially an extremely long finish) built on great acidity, and to pair naturally with cheese and charcuterie. It so happens, that in order to reveal the truth about Rosé, one generally also gets very low alcohol levels and just the most beautiful shade of pink. The 2016 Vin Gris of Grenache (a name used to describe nearly-white wines made from red grapes) was made by pressing Grenache from the Ghielmetti Estate Vineyard Cabernet Franc and Pinot Noir off within a few hours of harvest. The resulting juice, with very pale color, was fermented bone-dry in stainless steel then blended. Picked very early to maintain the requisite acid that great Rosé demands, the final alcohol on the wine registers a wonderfully scant 12.3%.

TASTING NOTES

Like last year's Vin Gris, 2016 is made from the beautiful block of Grenache that is grown in an east-west orientation at Ghielmetti Estate Vineyard. Both wines have similarly low alcohol levels, and an abundance of fresh, wild strawberry and white plum aromas and flavors. Where the wines diverge (and not by much!) is in the interplay of acidity and tannin. 2016 contains about 2% Syrah (used to provide this wine its beautiful salmon color and bit of mid-palate heft), and one can discern that variety's signature in a subtly meaty aromatic note and in the slightly rounder mid and tannic finish of this year's offering. Slightly less acidic than last year, and slightly bigger in the mouth, the 2016 Vin Gris of Grenache will pair beautifully with charcuterie and goat cheese and the rapidly warming Spring!

VINEYARD SOURCE(S)

98% Grenache, 2% Syrah Ghielmetti Estate Vineyard – Livermore Valley.

HARVEST DATA

August 22, 2016 | pH 3.30 | TA .70 | Alcohol 12.3%

FERMENTATION

The Grenache was fermented and aged in stainless tanks while the Syrah was fermented in a 1.7-ton, open-top fermentor. The final blend was made about 3 months before release. This wine is ML negative (to maintain as much of the racy fruit and acidity as possible) and was thus filtered before bottling.

COOPERAGE

Stainless-Steel.

CASES PRODUCED

149 cases

RELEASE DATE

March 11, 2017