



THE STEVEN KENT WINERY

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“THEM THERE EYES” BARBERA/MOURVEDRE LIVERMORE VALLEY



ARTIST

“Them There Eyes” was a bit of an experiment for me. As an artist I always try to continue to grow by painting various subjects and scenes that interest me. This painting came about after looking through some vintage fashion photos on line. The image just struck me as a wonderful composition of strength, style, and sexiness, and I needed to paint it. I am very happy with the end result, and I'm honored to have “Them There Eyes” compliment Steven's wonderful wine. For more information on Scott Cleek's work please visit www.sjstudio.com

HARVEST NOTES

2013 & 2014 were as ideal years to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather from budbreak to harvest and no precipitation in August and October produced some of the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall in 2013 (only 4.50 inches compared to 14.66 in 2012) did have its negative consequences, however. Lowering water tables caused an increased concentration of dissolved minerals that raised soil pH levels and led to the early senescence of canopy and the concomitant lowering of fruit ripeness levels in certain blocks.

WINEMAKER NOTES

On occasion, when we find the resulting blends to be of particularly fine quality, we will put together barrels from more than one vintage into a non-vintage offering for our club members. Most of the famous Champagne houses create a “house style” of their wines by continually blending several vintages together to create a flavor profile that is consistently “Moet” or “Bollinger,” for example. Blending of multiple vintages is also done routinely in Port and in Jerez where the great Spanish Sherries are made. Non-vintage blending has been slow to catch on with still wine producers, and with this Them There Eyes, a blend of 2013 Barbera and 2014 Mourvèdre, the style of the wine was more important to us than was the expression of the vintage.

TASTING NOTES

Them There Eyes, our annual Collector's Circle offering adorned by one of artist, Scott Cleek's, works, is a blend of 60% Barbera and 40% Mourvèdre from various vineyards in the Livermore Valley. The Collector's Circle has always been filled with wines that were meant for early drinking, substantial up-front fruit, and an ability to pair easily with all different kinds of cuisine. Them There Eyes continues this mission beautifully. The combination of Barbera, with its dried red fruit notes and racy acidity and Mourvèdre, known for its white pepper and dark berry flavors, creates a wonderfully complex nose with layers of fruit, pepper, and spice defining the wine. On entry, flavors of spiced orange rind, currant, and leather ride the back of Barbera's keen acidity. That acid also carries the wine with great pace through the mid-palate to a long, lingering finish. While the flavors of both varieties can be distinguished, this wine is showing lovely integration of fruit now. This integration will continue over the next 2-4 years in bottle. As forward fruit consistently describes wines made for members of this wine club, Them There Eyes, should be drunk over the next 12-24 months to get the most from this fruit-laden offering.

VINEYARD SOURCE(S)

60% Barbera from the Home Ranch and 40% Mourvèdre from the Raboli Ranch, located just south of the Home Ranch in the center of the 7-mile axis of the premier sites in the Livermore Valley.

HARVEST DATA

October 2013 & 2014 | pH 3.65 | TA .68 | Alcohol 15.1%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters. The wine was pressed off skins after about 10 days.

COOPERAGE

6 barrels: 50% new French, and 50% second-use and neutral for 22 months.

CASES PRODUCED

140 cases

RELEASE DATE

May 6, 2017