

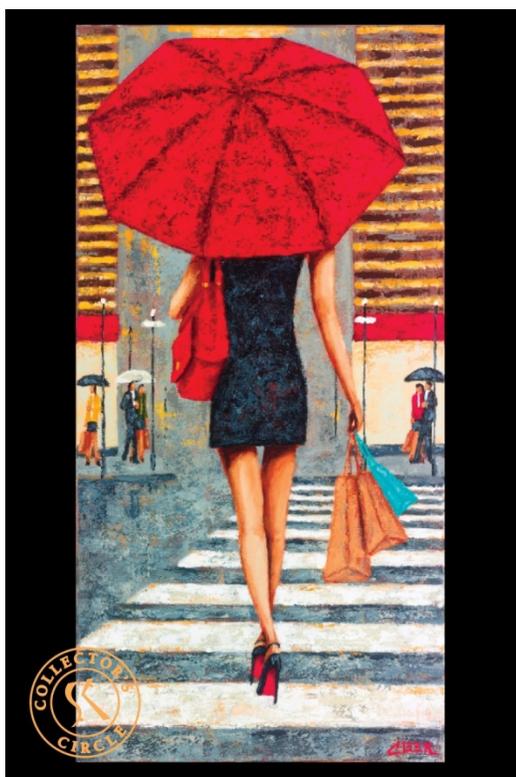


THE STEVEN KENT WINERY

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## “HIGH MAINTENANCE” 2016 SANGIOVESE LIVERMORE VALLEY



### ARTIST

Here is what artist Scott Cleek had to say about his latest artwork to grace one of our labels:

*“High Maintenance” is part of a series of paintings I call the Good Life Collection. The entire collection is based on human emotion and interaction, and is set in different cities around the world. I’ve tried to make the paintings from this collection a fusion of classic romanticism with a contemporary flair. Paintings like “High Maintenance” are created with idea of capturing moments that stir emotion, evoke a memory, or simply allow us to dream. I really enjoy pairing my art with Steven Kent Wines...I think they complement each other nicely.*

### 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 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.

### TASTING NOTES

High Maintenance was a product of the wonderful 2016 vintage; but with the brief interruption in perfect growing years with the challenging 2015 vintage, we would be working on our fifth straight perfect harvest. Initially somewhat closed in the nose, High Maintenance shows the characteristic aromas of dried red currant and black plum, subtle spice, and rich earth. Again, characteristic of Home Ranch Sangiovese, this wine shows wonderful poise on entry: a lovely combination of firm acidity and elegant fruit. From the mid-palate to the finish, acidity plays the major structural role...extending flavors and shape to a long conclusion. The fruit that blossoms with aeration in the nose is mirrored in the mouth, with a sense of chalky tannin underscoring the red and dark fruit flavors on the finish. This savory acidity on the finish will pair beautifully with hard cheeses, pasta, and pizzas of all sorts.

### VINEYARD SOURCE(S)

100% Sangiovese from the first of our estate vineyards: Home Ranch, located in the center of the 7-mile axis of the premier sites in the Livermore Valley.

### HARVEST DATA

September 10, 2016 | pH 3.46 | TA .60 | Alcohol 14.6%

### FERMENTATION

After destemming and crushing, the fruit was fermented in 1 ¾ ton open-topped fermenters. The wine was pressed off skins after about 10 days.

### COOPERAGE

5 barrels: 80% French, 20% American, second-use and neutral for 12 months.

### CASES PRODUCED

113 cases

### RELEASE DATE

March 17, 2018