



THE STEVEN KENT WINERY

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2016 "FISH SCHOOL" GRENACHE 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

We have been making Grenache from the Livermore Valley since the mid-2000s. Grenache is one of the world's mostly widely planted red grapes, making fantastic wines on several continents. Whether alone or with traditional blending partners such as Syrah, as in this blend, Grenache is a great partner to most hearty cuisines.

TASTING NOTES

A blend of 85% Grenache and 15% Syrah harvested from the Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley, this wine looks to the Rhône region of the south of France for inspiration. Warm aromas of wild strawberry, red plum, and toasty oak give this wine a rich perfume. The inclusion of Syrah adds a musky, roasted game note to the aromas as well as a bit more roundness in the mid-palate than it would have on its own. On entry, Fish School shows very pretty fruit flavor and pleasing viscosity. The wine picks up great pace, though, in the mid-palate, where fresh fruit and lovely acidity dominate the richness of fruit. On the finish, there is an elegance of structure with a hint of oak and tannin that undergird the wine's full fruit but which does not diminish the sense of liveliness brought about its abundant acidity. This is a wine to drink while young to preserve the fruit that is the hallmark of this offering.

VINEYARD SOURCE(S)

85% Grenache, 15% Syrah harvested from the Ghielmetti Estate Vineyard.

HARVEST DATA

September 24 – October 7, 2016 | pH 3.60 | TA .60 | Alcohol 14.9%

FERMENTATION

The fruit for both varietals was fermented separately in 1.7-ton open-top fermenters. After cold soaking and primary fermentation, both wines went through extended maceration for 7-14 days before being pressed.

COOPERAGE

This wine was aged for about 18 months in 50% new French oak.

CASES PRODUCED

138 cases

RELEASE DATE

May 5, 2018

ARTIST Jenna Jorgenson is a recent graduate from Granada High School who now studies at Las Positas Community College. She has had a passion for photography ever since she could hold a camera. In high school, she took multiple digital photo classes to learn about cameras and composing photographs. She captured this photograph while exploring San Francisco with her friends. When she went back to school the following year, her digital photo teacher entered the photograph in the Alameda County Fair and it won 1st place. Since then she likes to take pictures of her friends and things she sees while vacationing.

