



THE STEVEN KENT WINERY

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2016 "PHYSALIA" RED BLEND 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

This is the second time we have created a blend from Barbera and Mourvèdre; our first release was a big hit with our club members. These two varieties fit well with each other...an abundance of fruit (especially from the Barbera) is highlighted by the earthy, sometimes meaty notes that Mourvèdre brings to the blend. As a caretaker of the fruit-forward, early-drinking ethos that is the Collector's Circle, this blend beautifully supports the wine goals of this club. Physalia is a wine for food. Drink it with all kinds of cuisine over the next 24-30 months.

TASTING NOTES

Physalia, our July 2018 release, is a blend of 65% Barbera and 35% 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. Physalia represents this mission beautifully. The combination of Barbera, with its dried cherry and plum 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, spicy fruit flavors, 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, Physalia, should be drunk over the next 12-24 months to get the most from this fruit-laden offering.

VINEYARD SOURCE(S)

65% Barbera from the Home Ranch and 35% 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

September-October 2016 | pH 3.65 | TA .68 | Alcohol 14.9%

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

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

CASES PRODUCED

135 cases

RELEASE DATE

July 14, 2018

ARTIST

Here is what artist Jessica Slaymaker had to say about her piece: "Physalia" is a mixed media painting, named after the Portuguese Man of War. The undulations of phthalo and cerulean swirl around iridescent gold mimicking sea-life floating in the depths. Utilizing the aesthetic nature of resin, my works focus on water motifs, especially harnessing the depth and movement of the tides in each glossy composition. I blend resin with metallic dust and liquid acrylics to create abstract pieces that are heavily influenced by my time spent near the great Pacific Ocean. Learn more at www.JessicaSlaymakerArt.com

