



THE STEVEN KENT WINERY

5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442

WWW.STEVENKENT.COM

2015 “MERRILLIE” CHARDONNAY MISSION RANCH | ARROYO SECO

HARVEST NOTES

Like most of the other fine regions of California, Arroyo Seco had one of the earliest harvests on record. Starting with bud-break as early as February in some vineyards, a very dry Spring and Summer led to harvest in August and September. Largely defined by the consistent and hearty winds that come rushing southward from Monterey Bay, Arroyo Seco and Santa Lucia Highlands have some of the longest growing seasons for grapes anywhere in the world. While harvest was early, the start of the season was as well. The relatively normal length of the season produced Chardonnay that maintained a beautiful balance between sugar and acidity.

WINEMAKER NOTES

The 2015 Merrillie greatly accelerates the evolution of our Chardonnay-making philosophy. We prefer Chardonnays that accentuate lithe-ness and acidity; fruit and pace over richness, sur lie textures and “buttery” aromas. With this wine, we fermented in both mostly neutral barrel and puncheon (500 liters vs. 225 of barrique) in order to lessen the effect of wood on the wine. Most of the fermentation was accomplished with native yeast strains while a third was inoculated...this measure increased organoleptic complexity, and we stopped malo-lactic fermentation early so as to maintain some of the crisp “green-apple” acidity that gives the wine such wonderful pace and “alive-ness.” Four sub-lots of wine were eventually blended, rebarreled for a short time, then bottled after about 10 months in 30% new French oak.

TASTING NOTES

A blend of four sub-lots (1 native yeast in barrel, 1 in puncheon; 1 fermented with CY-3079 in barrel and 1 in puncheon), this new release of Chardonnay is as close as we come so far in creating a style of wine that is ethereal, yet dense with flavor; lithe in structure and capable of accenting a world of different cuisines. Hailing from Monterey County, the 2015 Merrillie is more about tropical fruits than its earlier Livermore Valley iterations: guava, subtle pineapple, very subtle lychee add mouth-watering deliciousness. These pure fruit notes explode on a long and swiftly paced mid-palate. On the finish, the wine shows focused acidity and a lingering and rich structure. Each lot was wonderfully individualistic, differing in flavor, aroma, and texture. Together, they created a wine of finesse and elegance.

VINEYARD SOURCE(S)

100% Robert Young clone of Chardonnay from the Mission Ranch vineyard in the Arroyo Seco appellation.

HARVEST DATA

September 3, 2015 | pH 3.35 | TA .62 | Alcohol 13.7%

FERMENTATION

The wine went through full malo-lactic fermentation.

COOPERAGE

Approximately 30% new French oak barrels were used for fermentation and aging. Doreau, Damy, and François Frères were favored coopers. The wine spent about 10 months in barrel.

CASES PRODUCED

499 cases

RELEASE DATE

July 13, 2017



MERRILLIE

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