

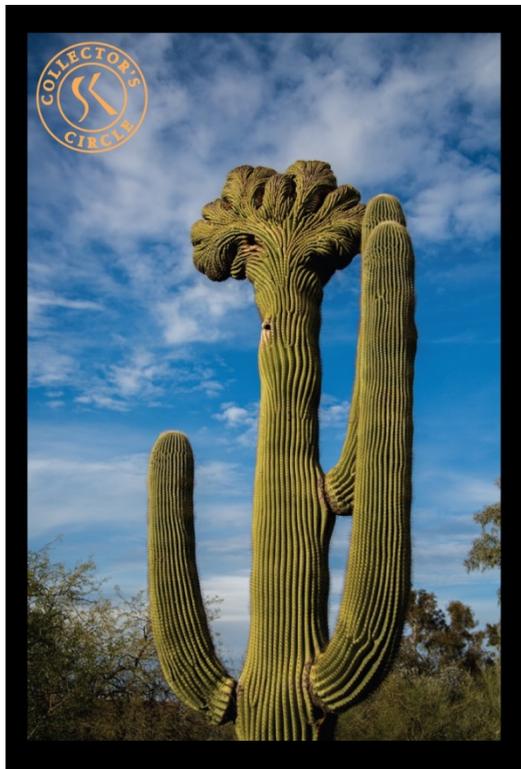


THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

2016 "REACH FOR THE SKY" BARBERA LIVERMORE VALLEY



ARTIST

"Reach for the Sky" is an original photograph by David Wynne, a local photographer and video editor from Livermore. He specializes in landscape and time-lapse photography. Here is what David had to say about his picture: "This Crested Saguaro Cactus is located in Phoenix. I liked how unusual the fractal top features looked and its vibrant green popped from the blue sky." To enjoy more of my work visit my website <http://ftwynnephoto.com/>

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

Part of the grape culture of California for decades (really since Italian immigrants brought cuttings of their own native varieties before Prohibition) Barbera has not, until recently, been grown here to maximize its beautiful fruit and momentum of acidity through the mouth. Instead, it was used to bring acidity to Central Valley red blends that suffered a lack of balance due to excessive heat at harvest time. But, if grown in the right place (the Livermore Valley is as good a place as any in the US), the grape produces one of the great food wines, full of flavor and great acidity.

TASTING NOTES

Reach for the Sky, the 2016 vintage of Barbera was a product of another of those pristine growing seasons of the early to mid-decade. A long season, (Barbera was picked 10 days later in 2016 than 2013, for example) highlighted by temperate climates throughout summer, led to perfectly ripe fruit and significant volumes of it. Replete with the aromas of fresh plums, dried cherries and a hint of cardamom, this vintage of Barbera is remarkably consistent with previous releases from our estate vineyard. In the mouth, one is immediately struck by the acidity of the wine that is a hallmark of the variety. Barbera maintains its acidity even as it gains sugar making picking decisions a function of one of the later ripening curves (sugar accumulation usually happens well before other measures of ripeness, including acidity levels). When farmed for high-end wines, the acidity serves to carry fruit forward with alacrity through the palate and gets the drinker prepared for the next bite of food (which this wine goes wonderfully well with). As is typical with this offering, wonderful fresh fruit on entry catches a ride on the back of vibrant acidity...the former carried wonderfully to a long finish. It is on the finish that the interplay of acidity, subtle tannin and exuberant fruit is beautifully married. This wine will pair beautifully with hard cheeses, pasta, and pizzas of all sorts.

VINEYARD SOURCE(S)

100% Barbera 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

October 12, 2016 | pH 3.56 | TA .74 | Alcohol 14.3%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using BRL97, L2056, and D254 yeast strains. The wine was pressed off skins after about 10 days.

COOPERAGE

6 barrels: 50% new French, and 50% second-use and neutral for 12 months.

CASES PRODUCED

139 cases

RELEASE DATE

January 13, 2018