



THE STEVEN KENT WINERY

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2017 VIN GRIS OF GRENACHE LIVERMORE VALLEY

HARVEST NOTES

After a trio of very good to great vintages (2012-14) including what was the finest (2013) in more than 20 years of winemaking in the Livermore Valley, 2017 moved the bar even higher. The winter saw very significant rainfall with the arroyos at the base of the Ghielmetti Vineyard running with water for the first time since at least 2005 (Livermore recorded 14 inches of rain, an average year total in January through February alone; significantly, though, only .20 inches from July through October — Harvest time). Late August through October exhibited nearly perfect weather: temperate, practically no rainfall so that fruit came in with balanced ripeness and higher than average quantity from Ghielmetti Vineyard (~285 tons compared to the 5-year running average of 238 tons).

WINEMAKER NOTES

The first job of all classic dry Rosé wines is to reverberate with fresh fruit, have a structure (and especially an extremely long finish) built on great acidity, and to pair naturally with cheese and charcuterie. It so happens, that in order to reveal the truth about Rosé, one generally also gets very low alcohol levels and just the most beautiful shade of pink. The 2017 Vin Gris of Grenache (a name used to describe nearly-white wines made from red grapes) was made by pressing off Grenache within a few hours of harvest, the fruit coming from the Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley. The resulting juice, with very pale color, was fermented bone-dry in stainless steel then blended. Picked very early to maintain the requisite acid that great Rosé demands, the final alcohol on the wine registers a wonderfully scant 12.5%.

TASTING NOTES

Like last year's Vin Gris, 2017 is made from the beautiful block of Grenache that is grown in an east-west orientation at Ghielmetti Estate Vineyard. Both wines have similarly low alcohol levels, and an abundance of fresh, wild strawberry and white plum aromas and flavors. Where the wines diverge (and not by much!) is in the interplay of acidity and tannin. 2017 contains about 4% red Grenache which gives the wine its beautiful salmon hue and a touch of tannin on the finish (the previous vintage contained a couple percent of Syrah to serve the same purpose). Different than the subtly meaty note that is typical of Syrah, this wine shows a subtle plummy note in the nose from the Grenache addition. Slightly less acidic than last year, and slightly bigger in the mouth, the 2016 Vin Gris of Grenache will pair beautifully with charcuterie and goat cheese and the rapidly warming Spring!

VINEYARD SOURCE(S)

100% Grenache from the Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley.

HARVEST DATA

August 23, 2017 | pH 3.30 | TA .70 | Alcohol 12.5%

FERMENTATION

The Grenache was fermented and aged in stainless tanks, and the final blend was made about 3 months before release. This wine is ML negative (to maintain as much of the racy fruit and acidity as possible) and was thus filtered before bottling.

COOPERAGE

Stainless-Steel.

CASES PRODUCED

178 cases

RELEASE DATE

March 30, 2018



VIN GRIS
of
GRENACHE

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GHIELMETTI VINEYARD
LIVERMORE VALLEY