



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

“COQ AU VIN” 2017 GRENACHE LIVERMORE VALLEY



ARTIST

“Coq Au Vin” is a painting by Livermore Farm Girl Kim Bonde. Kim enjoys going to Sip & Paint events with her gal pals. “The more she drinks, the better she paints.” She has done many paintings of farm animals and farm scenes. She has been long involved in 4H/FFA and the Alameda Co Jr Livestock Auction Boosters. Kim is a 5th generation Livermore native and lives in the Livermore hills. In her spare time, she does the books for us here at Steven Kent.

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

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

Though somewhat pale garnet in color (a viticultural consequence of direct sunlight on Grenache fruit, tending to bleach the skins of color), explosive aromatics of dusty plum and wild strawberry coupled with rich flavors and great structure more than make up for its lightness. 2017 Coq au Vin is a 100% Grenache offering from the Ghielmetti Estate Vineyard located in the eastern foothills of the Livermore Valley. On entry, Coq au Vin shows the kind of abundant acidity that is a hallmark of the Steven Kent Winery style and which does a beautiful job of highlighting the delicious fruit and counterbalancing the pleasing viscosity of the mid-palate. 2017 is a very generous vintage, and this wine shows its devotion to its birth-year by finishing on a fruit-laden note with just a hint of tannin. This is a wine to drink while young to preserve the fruit that is the hallmark of this offering. Serve slightly chilled with charcuterie.

VINEYARD SOURCE(S)

100% Grenache harvested from the Ghielmetti Estate Vineyard in the Livermore Valley.

HARVEST DATA

October 2, 2017 | pH 3.65 | TA .40 | Alcohol 14.8%

FERMENTATION

The Grenache was fermented in 1.7-ton open-top fermenters. After cold soaking and primary fermentation, the wine was pressed off with no extended maceration.

COOPERAGE

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

CASES PRODUCED

123 cases

RELEASE DATE

May 10, 2019