



THE STEVEN KENT WINERY

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## 2017 “HALF DOME” BARBERA 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

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

Half Dome, the 2017 vintage of Barbera was a product 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 climes throughout summer, led to perfectly ripe fruit and significant volumes of it. Replete with the aromas of fresh plums, dried blueberry and cherry, and dried herb, this vintage of Barbera is remarkable for its unabashed embrace of fruit-forwardness! Steering (just) clear of an irresponsible carnality of fruity abandon, this wine rewards all those wine lovers for whom jamminess of fruit is a prized quality. Great viscosity entry gets one primed for a rich mid-palate, and this wine doesn't disappoint. Where it comes back (after a weekend of bacchanalian abandon) to its natural (stylistic) home is in its mid-palate to finishing acidity. An undervalued structural agent, acid puts parentheses of shape around all the luscious fruit inherent in this Barbera, tames it slightly, while still allowing for a light to shine on all that gorgeous fruit.

### 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

September 25, 2017 | pH 3.50 | TA .76 | Alcohol 13.6%

### FERMENTATION

For the first time, we were able to ferment this wine in a stainless-steel tank at temperatures nearing 90°. Our tank also allows for automatic pump-over which is from where I believe the mid-palate density and voluptuousness of this wine comes.

### COOPERAGE

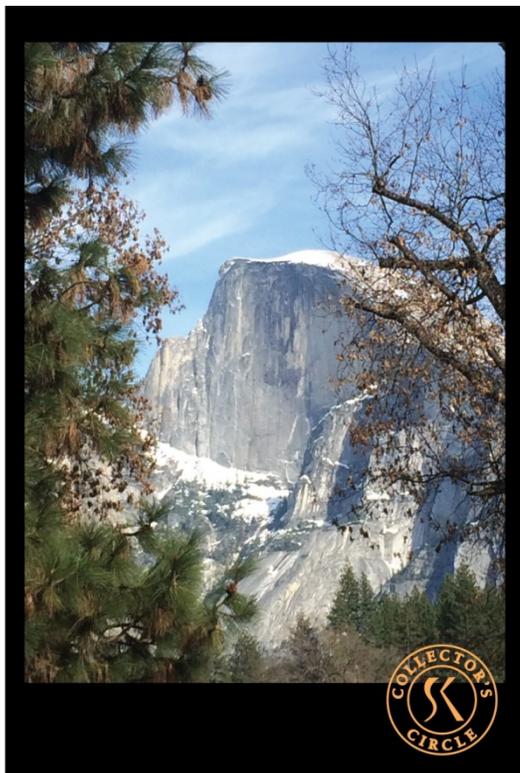
6 barrels: 10% new French, and 90% second-use and neutral for 12 months.

### CASES PRODUCED

142 cases

### RELEASE DATE

January 12, 2019



### ARTIST

“Half Dome” is a photograph taken by Tracy Ramirez in 2016. Tracy loved Yosemite from the time he first went camping there with his family as a young boy, to bringing his own kids as children and then going annually with his extended family. Although he has taken many pictures of Half Dome, this one was unique in that it was framed by the trees. We thought it a fitting tribute to a man who will be missed and contributed many things to The Steven Kent Winery over the last 16 years.