



2011 "Lola" Sauvignon Blanc/Semillon GHIELMETTI VINEYARD • LIVERMORE VALLEY

THE STEVEN KENT WINERY

The Livermore Valley has long been regarded as one of the finest sites to grow white Bordeaux varieties. Our combination of varied soil types and optimal temperature differentials leads to the perfect expression of classic Semillon and Sauvignon Blanc.

Three of the Ghielmetti Vineyard blocks are planted to two different clones of Sauvignon Blanc, 317 and 376 and one of Semillon (clone 315). This gorgeous vineyard site produces very ripe, balanced fruit from its rolling blocks, grapes with an abundance of warm citrus and stone-fruit flavors and balancing acidity. 2011 marks our third release of a LOLA, a prototypical white Bordeaux blend.

In order to capture the crisp acid structure that is so perfect for Spring and Summer wines, we harvested the two varieties separately and fermented them in stainless steel tanks. After four months we made a blend of the two wines (65% Sauvignon Blanc/35% Semillon) and left them in tank for a couple of months to marry. About seven months after harvest, LOLA was bottled. The wine did not go through malolactic fermentation so it was filtered before bottling.

Our first release of LOLA was dominated by Semillon which contributed its wonderful citrus, lemon curd, and rich mid-palate texture. While those qualities are again evident in this new wine, 2011 is much more about up-front fruit and crackling acidity. Citrus peel (lime and mandarin orange), ginger, and (ever-so-subtle) caraway are Sauvignon Blanc elements that play beautifully off LOLA's mid-palate heft. The wine finishes with considerable acidity, minerality, and length and is the perfect accompaniment to shellfish, pasta, chicken and white fishes. Though this wine will age nicely for the next 12-18 months, it is really meant to be drunk as the weather warms up in Spring and Summer.

Only 256 cases of this spectacular wine were produced.

HISTORY

The Steven Kent Winery was started in 1996 with the planting of our vineyard site and a mission to produce distinctive wines from the Livermore Valley that could compete with any other appellation. Concentrating first on Cabernet Sauvignon, our new estate vineyard provides us with impeccable fruit from which to make our distinctive and versatile wines such as LOLA.

VINTAGE

Harvest Date: September 12 – September 27, 2011

Fruit: Sauvignon Blanc was the first fruit to come off the Ghielmetti Vineyard; Semillon, the last white.
Alcohol 13.9%.

Fermentation: After whole cluster pressing, each variety was fermented separately in stainless-steel tanks. This wine did not go through ML.

Aging: Seven months in stainless steel

Release Date: April 26, 2012

VINEYARD

Location: The Ghielmetti Vineyard is located on Reuss Road, 3.2 miles east of our Barrel Room.

Soil: This vineyard is configured into 14 blocks and planted in rocky loam.

Training: Vertical Shoot Position (VSP) trellising method.