



THE STEVEN KENT WINERY

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2011 CABERNET SAUVIGNON LIVERMORE VALLEY

2011



CABERNET
SAUVIGNON

THE STEVEN KENT WINERY
LIVERMORE VALLEY

HARVEST NOTES

The Livermore Valley, like many other Bordeaux-variety producing appellations in California, experienced temperatures well below normal throughout the growing season. While a cold and wet winter did not interfere with the typical timing of budbreak and bloom, significant rainfall in March and June presaged precipitation in October that was 30% above normal. 2011 extended a streak begun in 2009 of temperatures several degrees below average during the height of the growing season (July and August).

WINEMAKER NOTES

The 2011 Cabernet Sauvignon, Livermore Valley, our 15th vintage, is a blend of 88% Cabernet Sauvignon (from the Home Ranch and Ghielmetti Estate Vineyard), 5% Petit Verdot, 5% Merlot and 2% Cabernet Franc (Ghielmetti Estate Vineyard.)

TASTING NOTES

Home Ranch produces Cabernet of intense aromatics and idiosyncrasy; and the Ghielmetti mix of clones shows both elegance (Clone 30) and sauvage fruit (Clone 4). Petit Verdot adds wonderful exotic aromas, great color, tannin and acid; Merlot adds plushness to the mid-palate and nicely high-toned fruit in its black cherry essence; and Cabernet Franc adds racy acidity, red fruit, and a complexing herbal note.

VINEYARD SOURCE(S)

88% Cabernet Sauvignon from the Ghielmetti Estate Vineyard and Home Ranch; 5% Petit Verdot, 5% Merlot, and 2% Cabernet Franc from Ghielmetti Estate Vineyard. The fruit came in with brix levels of just over 23.5° and a complex, ripe flavor profile.

HARVEST DATA

October-November, 2011 | pH 3.57 | TA 0.61 | Alcohol 13.5%

FERMENTATION

After destemming and crushing each separate lot of fruit was fermented in stainless 1 ¾-ton open-topped fermenters. After a cold-soaking period, the must was inoculated with yeast. Fermentation and maceration lasted about from two-three weeks. Malo-lactic fermentation was induced in barrel.

COOPERAGE

Each lot of wine was made separately then blended about 6 months prior to release. Final barrel selection resulted in 60% new oak, a blend of mostly French oak with a small percentage of American barrels from Appalachian forests. 24 months in wood.

CASES PRODUCED

983 cases

RELEASE DATE

May 1, 2014