



THE STEVEN KENT WINERY

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2011 CABERNET FRANC, SMALL-LOT OFFERING GHIELMETTI VINEYARD | LIVERMORE VALLEY

2011



CABERNET
FRANC

THE STEVEN KENT WINERY
SMALL-LOT OFFERING
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 Franc was made exclusively from fruit harvested from Block 4 at the Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley. Fermented in 1.7 ton open-top fermenters, the wine was aged in 40-50% new French oak barrels for 18-20 months. From a larger lot, only the finest 6 barrels were deemed of great-enough quality to be designated *Small Lot*.

TASTING NOTES

Cabernet Franc is at its most compelling when there is — as in this offering — beautiful balance between heft and vitality. Replete with its characteristic herbal signature and displaying a rich entry, full fruit, and a dramatic mid-palate-to-finish momentum, this wine showcases a vision for Cabernet Franc that is in keeping with the world-class potential of the Ghielmetti Estate Vineyard and the Livermore Valley.

VINEYARD SOURCE(S)

Ghielmetti Estate Vineyard, Block 4 – eastern foothills Livermore Valley. Block 4 is planted to clone 332 on 101-14 rootstock. The block comprises 3.73 acres and is planted on the Positas gravelly loam soil series at an elevation of 700' above sea level.

HARVEST DATA

November 4 – 10, 2011 | pH 3.57 | TA 0.61 | Alcohol 13.2%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, GRE, and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 20 months in 45% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

148 cases

RELEASE DATE

May 1, 2014