



THE STEVEN KENT WINERY

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2011 PETIT VERDOT, SMALL-LOT OFFERING GHIELMETTI VINEYARD | LIVERMORE VALLEY

2011



PETIT
VERDOT

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 Petit Verdot was made exclusively from fruit harvested from Block 3 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 60-70% new French and American 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

Unlike most producers of Petit Verdot in which the wine is used exclusively as a blender in Cabernet Sauvignon-based blends, I have come to love the singular expression of fruit, vitality, and balance this grape shows when it is made in a style that emphasizes beauty and purity of fruit over rugged tannin. The 2011 offering displays a wine with both the floral tones of violet and lavender and the black and blue fruit-driven organoleptics characteristic of the variety. Rich on entry but underlain with beautiful acidity, this Petit Verdot shows great verve on the mid-palate and a very long finish with plush, integrated tannin. This wine showcases a vision for Petit Verdot 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 3 – eastern foothills Livermore Valley. Block 3 is planted to clone 400 on 101-14 rootstock. The block comprises 1.89 acres and is planted predominantly on the Zamora Silt Loam soil series (the northeast corner sits on the Positas gravelly loam soil series) at an elevation of 675' above sea level.

HARVEST DATA

November 4 – 10, 2011 | pH 3.54 | TA 0.70 | Alcohol 14.3%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254 and RB2 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 20 months in 60-70% new French and American oak barrels. Primary cooperages were Le Grand, Taransaud, François Frères, and Radoux (Appalachian).

CASES PRODUCED

142 cases

RELEASE DATE

October 1, 2014