



THE STEVEN KENT WINERY

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## 2015 “LOLA” WHITE WINE GHIELMETTI VINEYARD | LIVERMORE VALLEY



LOLA

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GHIELMETTI VINEYARD  
LIVERMORE VALLEY

### HARVEST NOTES

Despite the absence of rain at harvest and yet another year of drought conditions during the heart of the growing season, the 2015 vintage will be characterized by an hour's worth of hard rain in May that badly damaged blooming flowers on the vine and devastated yields across the State. Early ripening varieties such as Sauvignon Blanc were spared the greatest losses — the most heavily affected were the red Bordeaux varieties — and overall Ghielmetti Estate Vineyard produced only 69% of average. When yields are down, quality tends to rise, and 2015 was no exception. The quality of all of the Cabernet family of grapes was uniformly excellent, and we achieved desired ripeness at relatively low sugar levels. Grenache, Sauvignon Blanc, and Semillon also reached beautiful levels of maturity in the vineyard and have contributed to beautiful wines.

### WINEMAKER NOTES

The history of the Livermore Valley appellation is inextricably tied to the fortunes of the two important white grapes of Bordeaux – Sauvignon Blanc and Semillon. Planted here at the very beginning, the first great wines of the Valley were made from a blend of the two grapes, culminating in the Grand Prix award at the Paris Exhibition of 1889. Three blocks at the Ghielmetti Estate Vineyard are planted to these two varieties and together they produce a wine of complexity, great flavor, and a sense of liveliness too seldom seen in California whites.

### TASTING NOTES

A blend of 60% Sauvignon Blanc and 40% Semillon harvested from the Ghielmetti Estate Vineyard, this wine looks to the Graves region of southern Bordeaux for inspiration. Lime zest, roasted pear, lemon curd, and the subtle perfume of white flowers dominate the nose while the silkiness of Semillon teams wonderfully with the vibrancy of the Sauvignon Blanc in the mouth to create a wine of great freshness, fruit, and length. This wine has a beguiling balance of mid-palate richness from the Semillon and acid-tinged vitality from the Sauvignon Blanc, and it pairs extremely well with oysters, crab, fresh fish and tangy cheeses. This is a wine to drink while young to preserve the fruit that is the hallmark of this offering.

### VINEYARD SOURCE(S)

60% Sauvignon Blanc, 40% Semillon, Ghielmetti Estate Vineyard located in the foothills 3.4 miles east of the Winery.

### HARVEST DATA

August 17-18, 2015 | pH 3.27 | TA .73 | Alcohol 13.8%

### FERMENTATION

The fruit for both varietals was fermented separately; Sauvignon Blanc in stainless tank and Semillon in neutral oak barrels for about three weeks then it was blended with the stainless steel aged Sauvignon Blanc. Lola is ML negative (to maintain as much of the racy fruit as possible) and was thus filtered before bottling.

### COOPERAGE

Semillon was aged for three weeks in neutral French oak barrels.

### CASES PRODUCED

396 cases

### RELEASE DATE

April 1, 2016