

THE
STEVEN KENT
WINERY

2007 Sauvignon Blanc
GHIELMETTI VINEYARD • LIVERMORE VALLEY

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 Sauvignon Blanc.

The Ghielmetti Vineyard is planted to two different clones of Sauvignon Blanc, 317 and 376. This gorgeous vineyard site produces very ripe, balanced fruit from its rolling blocks, fruit with an abundance of warm stone-fruit flavors and balancing acidity. 2007 marks our third release of this wine.

The purest expression of fermented Sauvignon Blanc juice comes when that fermentation is done in stainless steel. And while barrel fermentation contributes wonderfully complex aromas to the wine, there is nothing for a beautiful Spring or Summer day like a fruit and acidity-laden SB. Our 2007 release of Sauvignon Blanc is full of the aromas of Key lime, lemon curd, peach purée and stone. In the mouth, the wine marries the clean fruit flavors with a lengthy, acidic finish to provide a terrifically delicious wine drinking experience.

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 Sauvignon Blanc.

The 2007 Sauvignon Blanc is the second vintage of wine to use a screwcap closure. We believe the screwcap to be the perfect closure to maintain freshness and prevent cork taint in our wines. We also don't want to let anything get in the way of enjoying this wonderful wine!

VINTAGE

Harvest Date: August 31, 2007

Fruit: The first fruit to come off the Ghielmetti Vineyard, just over 3 tons of clone 317 and clone 376 from Block 10 were harvested with Brix levels just over 25°. Alcohol 14.1%.

Fermentation: After destemming and crushing the must was put into a single stainless-steel tank, allowed to cold soak for 48 hours prior to the advent of fermentation. Fermentation proceeded at cool temperatures and lasted about two weeks. This wine did not go through ML.

Aging: Seven months in stainless steel

Release Date: May 17, 2009

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.