

THE  
**STEVEN KENT**  
WINERY

**2009 “Lola” Semillon/Sauvignon Blanc**  
**GHIELMETTI VINEYARD • LIVERMORE VALLEY**

The Livermore Valley has long been regarded as one of the finest sites to grow white Bordeaux varietals. Our combination of varied soil types and optimal temperature differentials leads to the perfect expression of classic Semillon and Sauvignon Blanc.

Three of the Ghielmetti Vineyard blocks are planted to two different clones of Sauvignon Blanc, 317 and 376 and one of Semillon (clone 315). This gorgeous vineyard site produces very ripe, balanced fruit from its rolling blocks, grapes with an abundance of warm citrus and stone-fruit flavors and balancing acidity. 2009 marks our first release of a LOLA, a prototypical white Bordeaux blend.

In order to capture the crisp acid structure that is so perfect for Spring and Summer wines, we harvested the two varieties separately and fermented them in stainless steel tanks. After four months we made a blend of the two wines (roughly 55% Semillon/45% Sauvignon Blanc) and left them in tank for a couple of months to marry. About seven months after harvest, LOLA was bottled. The wine did not go through malolactic fermentation so it was filtered before bottling.

A wonderfully complex array of fruit: lemon curd, lanolin, lime peel, candied orange, preserved ginger, subtle kiwi are all supported by both the significant mid-palate viscosity that is a varietal characteristic of Semillon and a minerality that owes much to Sauvignon Blanc. The wine finishes with considerable acidity and length and is the perfect accompaniment to sushi, shellfish, pasta, chicken and white fishes. Though drinking beautifully now, this wine should age nicely for the next 12-36 months.

Fewer than 275 cases of this spectacular wine were produced.

#### **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 and versatile wines such as LOLA.

#### **VINTAGE**

**Harvest Date:** September 2 – October 1, 2009

**Fruit:** Sauvignon Blanc was the first fruit to come off the Ghielmetti Vineyard; Semillon, the last white. Alcohol 14.1%.

**Fermentation:** After whole cluster pressing, each variety was fermented separately in stainless-steel tanks. This wine did not go through ML.

**Aging:** Seven months in stainless steel

**Release Date:** May 16, 2010

#### **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.