



2013 "Lola" Sauvignon Blanc GHIELMETTI VINEYARD • LIVERMORE VALLEY

THE STEVEN KENT WINERY

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 Estate Vineyard produces very ripe, balanced fruit from its rolling blocks, grapes with an abundance of warm citrus and stone-fruit flavors and balancing acidity. 2013 marks our fifth release of LOLA. Though three of the Ghielmetti Estate Vineyard blocks are planted to two different clones of Sauvignon Blanc, 317 and 376 and one of Semillon (clone 315), the Semillon was not of high-enough quality to be included in the 2013 release.

In order to capture the crisp acid structure that is so perfect for Spring and Summer wines, we harvested the blocks separately and fermented them in stainless steel tanks. About 10% of the Sauvignon Blanc portion saw aging time in a new Acacia wood barrel (these barrels are extremely fragrant and do a wonderful job of highlighting the exotic fruit notes of our SB). After four months we made a blend of the two clones and the barrel 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.

The 2013 vintage of LOLA is 100% Sauvignon Blanc and reflects that choice in its beautiful aromas of citrus peel (lime and mandarin orange), ginger (ever-so-subtle), and an even more subtle white floral note. The short time in barrel added mid-palate heft and the wine finishes with considerable acidity, minerality, and length. LOLA is the perfect accompaniment to shellfish, pasta, chicken and white fishes. Though this wine will age nicely for the next 12-18 months, it is really meant to be drunk as the weather warms up in Spring and Summer.

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 6, 2013

Fruit: 100% Sauvignon Blanc from the Ghielmetti Vineyard. Alcohol 13.9%.

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

Aging: Seven months in stainless steel. 10% of the Sauvignon Blanc was aged for 4 months in new Acacia wood barrels.

Production: 401 cases

Release Date: February 13, 2014

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.