



THE STEVEN KENT WINERY

5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442

WWW.STEVENKENT.COM

FUTURE RELEASE PROGRAM 2011 LOT 158 | 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

Lot 158 is 53% Petit Verdot, 36.5% Malbec, and 10.5% Merlot (75% is the low end of the legal threshold for variety in the US). Upon opening, this wine's aromatic signature runs the gamut of dark berried fruit with a touch of violet (Petit Verdot's calling card) and a slightly redder, more sauvage fruitiness associated with Malbec. Supporting the rich fruit notes is a restrained dollop of toasted oak that adds complexity and interest.

TASTING NOTES

On entry to mid-palate, Lot 158 is wonderfully viscous and rich...with the rampant fruit notes of Malbec and Petit Verdot, offering exotic aromas AND beautiful acidity. The roundness of the wine's front is balanced by its length and acid on the back end. The overall effect is one of heft, complexity and balance. Each varietal element has a strong personality on its own, but together they produce a pretty magical drinking experience. This wine is epitomized by elegance and power with 7-10 year aging potential.

VINEYARD SOURCE(S)

53% Petit Verdot, 36.5% Malbec, and 10.5% Merlot all from Ghielmetti Estate Vineyard which sits on the eastern end of the 7-mile axis of world-class quality cutting through the heart of Livermore Valley wine country.

HARVEST DATA

October 15— November 8, 2011 | pH 3.54 | TA .70 | Alcohol 13.7%

FERMENTATION

After destemming and crushing the fruit was fermented in 1¾ ton open-top bins. After a cold-soaking period, the must was inoculated with yeast. Each lot was fermented separately, and each went through malo-lactic fermentation in barrel.

COOPERAGE

Eight French Oak barrels were used in the aging of Lot 158 for 24-48 months. 50% of the barrels were new

CASES PRODUCED

190 cases

RELEASE DATE

December 6, 2014