



THE  
**STEVEN KENT**  
WINERY

**2011 Vincere**  
**LIVERMORE VALLEY**

Originally made as a blend for a friend's restaurant in Florida, *Vincere* has come to be one of the favorite releases of the year for our club members. Modeled on the great super-Tuscan wines, Sassicaia and Ornellaia, this Sangiovese/Cabernet blend shows an elegance and depth that makes the wine immediately enjoyable, especially paired with hearty fare, but also heralds ageability over the medium to long term (5-10 years).

The first vintage of *Vincere* —2000— set a paradigm for the blend. 60% of the wine was Sangiovese, prized for its powerful and forthright black cherry aromas and flavors. 40% of the blend was Cabernet, specifically, Home Ranch Cabernet, an intensely flavorful and aromatic site (mint, black fruits).

The 2011 offering, our 13<sup>th</sup> vintage, reverts back to a more classic *Vincere* blend of 56% Sangiovese and 44% Cabernet Sauvignon. Like the 2009 vintage, which showed issues with Sangiovese yields, 2011 was a tough year from a quantity standpoint. And similar to many of our other 2011 wines, this *Vincere* is more about structure and a kinetic movement through the mouth than it is about robust, jammy fruit. More austere than 2010, the hallmark aromas and flavors of cherry, cardamom, cocoa, and toasted French oak barrel greet one in this release, too; in the mouth, this release shows the synchronicity of both varieties in the interplay of acidity, fruit, and tannin. There have been 12 releases of *Vincere* prior to this one, but I think this wine shows as much maturity and cohesion; as much elegance and seriousness as any prior release. 56% Sangiovese, 44% Cabernet.

#### **HISTORY**

The Home Ranch Vineyard was planted in 1996 and 1997. 1.1 acres of Sangiovese were planted the first year in 6' x'6 configuration and trellised using the Vertical Shoot Position (VSP) method. On average, equivalent yields of 3 to 3.5 tons per acre are harvested from this block.

#### **VINTAGE**

**Harvest Date:** October 7 – November 5, 2011

**Fruit:** Perfectly ripe and clean fruit, some of the best of the vintage, arrived at the winery with brix levels of just over 24°. Alcohol 13.6%

**Fermentation:** After destemming and crushing each lot of fruit was fermented separately in 1 ¾ ton open-top fermentors. A 48-hour cold-soaking period was followed by an induced primary fermentation. Fermentation and maceration lasted about two weeks. Malo-lactic fermentation was induced in barrel.

**Aging:** Each lot of fruit was barreled down separately in a combination of 50% new and 50% second-use barrels. French, American and Hungarian barrels were used for aging.

**Time in Barrel:** 18 months

**Production:** 217 cases

**Release Date:** February 8, 2014

#### **VINEYARD**

**Location:** Planted on the leavings of the Arroyo Mocho River along Tesla Road in the heart of the Livermore Valley appellation. Our estate vineyard is planted about 500 feet above sea level.

**Soil:** Gravel and loam

**Training:** Vertical Shoot Position (VSP) trellis.