



THE STEVEN KENT WINERY

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## 2013 "PRIMO CAVALLO" SANGIOVESE LIVERMORE VALLEY



### ARTIST

Sarah White is the artist for our first release of 2015. Here is what she had to say about her painting, "Primo Cavallo." "Summers spent at my grandmother's ranch are some of my best childhood memories. It's where my love of horses began. And my love of horses is where this painting began. I wanted to capture the quiet wildness of horses and the freedom of watercolors, combining the two to create the first horse, *Primo Cavallo*. As an artist, I explore many mediums. My professional focus is on character design and visual development."

### HARVEST NOTES

2013 was as ideal a year to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather throughout the year and no precipitation in August and October produced one the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall (only 4.50 inches compared to 14.66 in 2012) did have its negative consequences, however. Lowering water tables caused an increased concentration of dissolved minerals that raised soil pH levels and led to the early senescence of canopy and the concomitant lowering of fruit ripeness levels in certain blocks.

### WINEMAKER NOTES

The great grape of Tuscany, Sangiovese, has been grown in California (in very small quantity) for over a hundred years. Our first vintage in 2000 came off a vineyard block planted in 1996. We have consistently produced Sangiovese that is of medium body when compared to Cabernet, but that shows an abundance of ripe, cherry-centric fruit. Unlike the Italian version, our wines are much rounder in the mouth, with plusher tannin and a significant overlay of newer oak. California Sangiovese tends to have less of the earthen edge and focused acidity as the Italian version does; but these characteristics are in keeping, I think, with our climate and the tastes of the majority of our club members.

### TASTING NOTES

Primo Cavallo, the 2013 vintage of Sangiovese was a product of the best growing year we have experienced in the Livermore Valley. A long season, highlighted by temperate climes throughout summer, led to perfectly ripe fruit and significant volumes of it. Primo Cavallo is marked by a relatively light-in-color wine – garnet in hue – and a beautiful balance of aromatic complexity, persistent flavors, and an acid-bounded structure that makes it perfect for food. In the nose, dark plum, black cherry, and a subtle note of earth combine to get the wine lover primed for the wonderful flavors to follow. Red and dark cherry flavors dominate on entry in this release. In barrel for about 9 fewer months than its predecessor, there is a wonderful freshness to the fruit and acidity in Primo. Following the great acid-driven momentum through the mid of this wine, there is a bit of tannin and tons of savory acidity on the finish that will pair beautifully with hard cheeses, pasta, and pizzas of all sorts.

### VINEYARD SOURCE(S)

100% Sangiovese from the first of our estate vineyards: Home Ranch located in the center of the 7-mile axis of the premier sites in the Livermore Valley.

### HARVEST DATA

September 12, 2013 | pH 3.46 | TA .60 | Alcohol 14.3%

### FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters. The wine was pressed off skins after about 10 days.

### COOPERAGE

6 barrels: 50% new French, and 50% second-use and neutral for 12 months.

### CASES PRODUCED

143 cases

### RELEASE DATE

January 10, 2015