

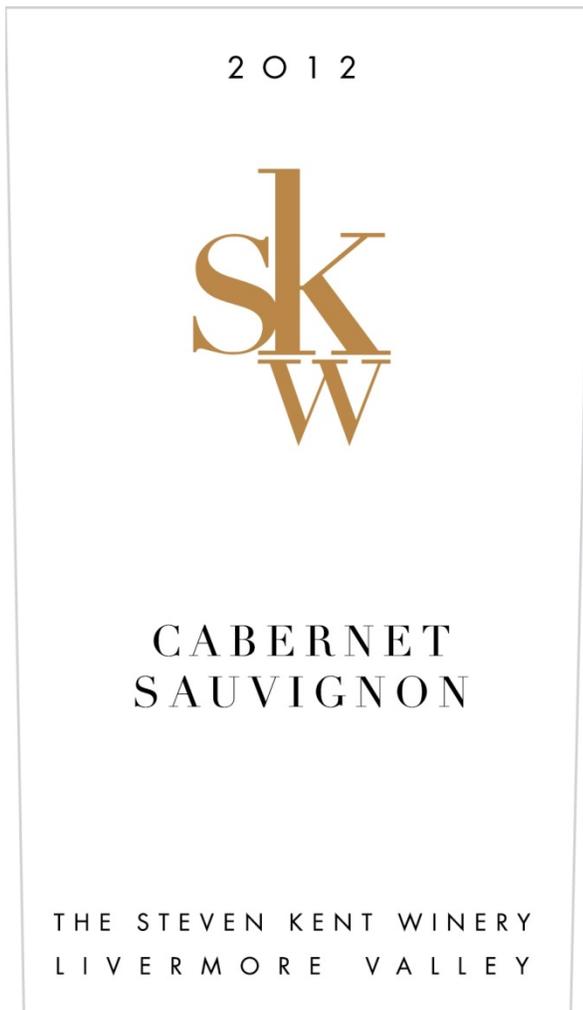


THE STEVEN KENT WINERY

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2012 CABERNET SAUVIGNON LIVERMORE VALLEY



HARVEST NOTES

2012 put to end a string of three vintages of below-average temperatures in the Livermore Valley. The harvest months of September – November saw mild temperatures, and outside of about .4” of rain spread out over the middle two weeks of October, fruit came in under near-perfect conditions. Our last day of harvest was November 8th, two days ahead of the previous year.

WINEMAKER NOTES

The 2012 Cabernet Sauvignon – Livermore Valley was made from fruit harvested from our favored vineyards located along the seven-mile axis in the heart of the Livermore Valley: Ghielmetti Estate, Home Ranch, and Smith Ranch vineyards. Fermented in 1.7 ton open-top fermenters, the wine was aged in 60% new French oak barrels for 22 months. The final blend includes a few percent each of Syrah, Merlot, and Petit Verdot.

TASTING NOTES

This Cabernet Sauvignon features the signature herbal, cassis, and spice aromas typical of the Cab-based wines we make from our home appellation. The fruit characteristics of Cabernet Sauvignon grown in the Livermore Valley are very specific to this area, and they offer the foundation for delicious, long-lived wines. Highlighted by a depth of dark, rich fruit that extends from the nose through the mid-palate, this wine finely balances the subtle organoleptic and structural elements gained from the finest French oak barrels to create a long, seamless, elegant wine. With great entry acid and a dramatic mid-palate-to-finish momentum, this 2012 Cabernet Sauvignon – Livermore Valley showcases a vision for Cabernet Sauvignon that is in keeping with the world-class potential of the Livermore Valley.

VINEYARD SOURCE(S)

Ghielmetti Estate Vineyard, Home Ranch and Smith Ranch vineyards lie along a seven-mile axis from east to west in the heart of the Livermore Valley growing district. The sites are located 600-1000' above sea level.

HARVEST DATA

October 30 – November 8, 2012 | pH 3.60 | TA 0.60 | Alcohol 13.6%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, D21, and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 22 months in 60% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

1047 cases

RELEASE DATE

February 1, 2015