



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

## 2013 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES GHIELMETTI VINEYARD | LIVERMORE VALLEY

### 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 Cabernet Sauvignon Single Vineyard Series is a limited offering of wines that showcases the individual characteristics of a very specific piece of Livermore Valley Cabernet ground. Each of these sites offers a new way of looking at the, oftentimes overlooked, complexity of the Cabernet Sauvignon variety. For this series of wines, the site (and clonal material planted in that site) is the most obvious variable - the moral of the story we are trying to tell - so winemaking techniques, yeast choices, and maceration schedules are left generally the same for each of the four wines presented. Planted in the early 2000s, The Ghielmetti Estate Vineyard, located 3.4 miles east of our tasting room on Reuss Road in the eastern end of the Livermore Valley appellation, comprises over 55 acres, more than half of which are planted to four different clones of Cabernet Sauvignon: 4, 6, 30, and 337. The clones were harvested at different times based upon our perception of readiness after tasting through the block. The grapes were crushed, destemmed, and fermented in 1.7-ton, open-top fermenters. After primary fermentation, the skins continued to macerate in the wines for 14-21 days to help shape it; the wines were then pressed when we felt they had displayed an appropriate level of texture. 100% Cabernet Sauvignon, the separate components were blended, rebarreled, and aged for about 10 months together. The wine went through a total aging regimen of about 24 months in 100% French oak barrels, most of which were new. Only 12 barrels were deemed of high-enough quality to include in this collection of wines.

### TASTING NOTES

We have been making Cabernet Sauvignon from the Ghielmetti Estate Vineyard since 2006 in various blends. From 2006 – 2008, we offered a series of single-clone wines under the Premier Cabernet Collection that highlighted how a single clone performed at Ghielmetti Estate Vineyard in a given year. Our first Ghielmetti Estate Vineyard blend was from the 2006 vintage. The 2013 Cabernet Sauvignon – Ghielmetti Estate Vineyard is the finest example of multi-clone Cabernet yet from the site. From an immediately attractive and rich nose of dark plum, black cherry, cocoa and very subtle oak to an entry with opulence of fruit and concision of acidity and tannin, to a mid-palate and finish with both length and balance, this Cabernet is a stunner. Where the Lencioni Vineyard Cabernet offering was red this wine is very dark in fruit; where Lencioni was polished and relatively soft, this wine shows some hardness of tannin in its youth. Mouthfilling and grippy now, the 2013 Cabernet Sauvignon — Ghielmetti Estate Vineyard will mature beautifully, softening in tannin, over the next 15-20 years. We believe this wine showcases a vision for Cabernet Sauvignon that is in keeping with the world-class potential of the Livermore Valley.

### VINEYARD SOURCE(S)

100% Cabernet Sauvignon: 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 13-30, 2013 | pH 3.62 | TA 0.61 | Alcohol 14.6%

### FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with the D254, D80 and D-21 yeast strains. Extended maceration of 14-21 days.

### COOPERAGE

Aged for 24 months in mostly new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères

### CASES PRODUCED

600 six-packs

### RELEASE DATE

March 12, 2016

2013



GHIELMETTI  
VINEYARD

THE STEVEN KENT WINERY  
CABERNET SAUVIGNON • SVS  
LIVERMORE VALLEY