



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

2015 SEMILLON GHIELMETTI VINEYARD | LIVERMORE VALLEY



SEMILLON

THE STEVEN KENT WINERY
GHIELMETTI VINEYARD
LIVERMORE VALLEY

HARVEST NOTES

Despite the absence of rain at harvest and yet another year of drought conditions during the heart of the growing season, the 2015 vintage will be characterized by an hour's worth of hard rain in May that badly damaged blooming flowers on the vine and devastated yields across the State. Early ripening varieties such as Sauvignon Blanc were spared the greatest losses — the most heavily affected were the red Bordeaux varieties — and overall Ghielmetti Estate Vineyard produced only 69% of average. When yields are down, quality tends to rise, and 2015 was no exception. The quality of all of the Cabernet family of grapes was uniformly excellent, and we achieved desired ripeness at relatively low sugar levels. Grenache, Sauvignon Blanc, and Semillon also reached beautiful levels of maturity in the vineyard and have contributed to beautiful wines.

WINEMAKER NOTES

The Steven Kent Winery has been harvesting Semillon from the Ghielmetti Estate Vineyard off and on since 2012. The wine has always been, until 2015, used exclusively in Lola our white Bordeaux-style blend that honors the earliest great wines from the Livermore Valley. Semillon plays a very important role in the dry white wines of southern Bordeaux and to even-greater extent in the classic dessert wines of Sauternes. In the new world, it is Australia that produces the most prominent dry Semillon wines in terms of quality and quantity. Throughout the fermentation process, our 2015 Semillon showed such wonderful verve and flavor that we decided to reserve a small quantity, unblended, to release by itself. Fermented in stainless steel (with about 3 weeks of time in neutral oak) this wine —being ML—required filtering before bottling. Fewer than 100 cases were produced in this vintage.

TASTING NOTES

Semillon, unlike its more famous regional cousin, Sauvignon Blanc, is more a wine of texture than of aroma or flavor. Harvested at low sugar levels, however, we were able to capture a scintillating blend of honeyed pear, lemon curd, and white flower notes that greet one's nose and persist on a very long acid-mediated finish. Characteristically, this variety shows nice viscosity in the mid-palate, and it is this quality that marries so well with Sauvignon Blanc's searing acidity. By picking early, that mid-palate viscosity is nicely balanced with wonderful, almost savory, acid that brings this offering to such a lengthy and delicious conclusion. Boasting great aging potential in Australia, we are intrigued by this wine's potential to gain more complexity with time. However, if you are like us, you'll lay the second bottle down, and enjoy all the beauty this young Semillon has to offer!

VINEYARD SOURCE(S)

100% Semillon, Ghielmetti Estate Vineyard located in the foothills 3.4 miles east of the Winery.

HARVEST DATA

August 17, 2015 | pH 3.25 | TA .75 | Alcohol 14.1%

FERMENTATION

The fruit was fermented in stainless tanks. Aged in stainless steel except for three weeks aging in neutral French oak. This wine is ML negative (to maintain as much of the racy fruit as possible) and was thus filtered before bottling.

COOPERAGE

Semillon was aged for three weeks in neutral French oak barrels.

CASES PRODUCED

91 cases

RELEASE DATE

May 18, 2016