

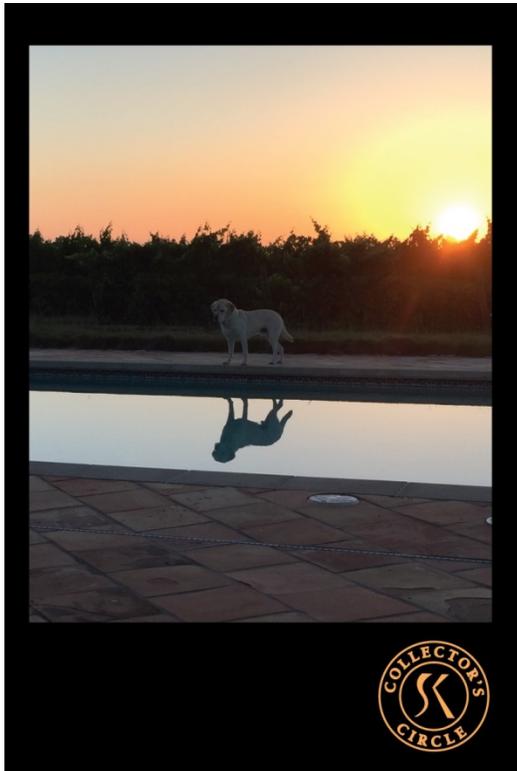


THE STEVEN KENT WINERY

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“VINEYARD DAWG” 2014 TEMPRANILLO LIVERMORE VALLEY



ARTIST

“Vineyard Dawg” is a photograph taken by our own Craig Ploof, assistant winemaker for Steven Kent. The subject is near and dear to his heart, his “baby” Bruin, a fabulous yellow Labrador. As the sun sets behind Rhonda Wood’s vineyard, Bruin gazes at his reflection in the pool. Wine country living at its finest!

HARVEST NOTES

The 2014 harvest in the Livermore Valley was the third in a string of seasons unparalleled in their near perfection of weather and quality of fruit. These three years were characterized by drought and temperate weather (especially in October when fruit was being harvested). 2014 (like '12 and '13) not only succeeded in respect to quality, but in a wonderfully synergistic fashion, the vintage also produced significantly above-average quantity of fruit as well. There being a karmic price to pay for all things, however, the lack of rainfall over these years did lead to some drought-relation water quality challenges in the vineyard – as lowered 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

Because of the variety of different grapes we use for our Collector’s Circle program (and because of the large number of grapes that grow particularly well in the Livermore Valley!), we are able to create wines that have as their only goal: to be delicious! Vineyard Dawg is just such an offering. For the second time, we have turned to the great grape of Spain – Tempranillo – to provide the fruit for our newest release. There is a touch of Cabernet Franc in the blend to leaven the richness of Tempranillo and to add acidity – especially on the finish. Owing to the vintage, Vineyard Dawg is a big wine, and it will reward aging in the mid-term. Start drinking in 12-18 months, and with proper storage, you will have a beautiful bottle of wine in drink in 5-7 years as well.

TASTING NOTES

Vineyard Dawg showcases red to dark fruit notes of berry, and cranberry along with a very subtle orange oil note on the finish. On entry, this wine is very rich with the abundant fruit notes supported by wonderful viscosity. Even through its rich weight, the acidity contributed by Cabernet Franc is there, highlighting the gorgeous fruit. And as the wine moves through the mid-palate to the finish, the acidity and red fruit notes become even more dominant. On the finish, ripe tannins give the wine the structure to age. The complete effect is one of lovely integration and vibrancy layered on a substantial structural core. Pair this wine with BBQ, charcuterie, and flavorful pasta dishes to get the most from its flavors and weight.

VINEYARD SOURCE(S)

88% Tempranillo from various Livermore Valley vineyards and 12% Cabernet Franc from the Ghielmetti Estate Vineyard.

HARVEST DATA

October 16, 2014 | pH 3.8 | TA .60 | Alcohol 14.9%

FERMENTATION

After destemming and crushing, the fruit was fermented in stainless steel tank and 1¾ ton open-topped fermenters. The wine was pressed off skins after about 10-18 days.

COOPERAGE

100% French oak; 45% new barrel, 55% second-use and older for 15 months.

CASES PRODUCED

138 cases

RELEASE DATE

September 10, 2016