



THE STEVEN KENT WINERY

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2013 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES HOME RANCH VINEYARD | LIVERMORE VALLEY

2013



HOME
RANCH

THE STEVEN KENT WINERY
CABERNET SAUVIGNON • SVS
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 2.8-acre Home Ranch site was the first to be harvested in 2013, due in large part to the depth and expanse of gravelly soil upon which the vineyard was planted in 1996. 2013 was the first time we divided the vineyard into three separate sections in order to make three wines that reflect the diverse terroir of the Home Ranch. Block A is closest to the row of pepper and eucalyptus trees planted along the border of the site and most clearly reflects the herbal note that often characterizes our releases. Block B comprises the short rows behind our Reserve Room where the water holding capacity of the soil is only half that of the front portion, Block C, of the vineyard. Block B usually produces smaller, more intense berries, and – consequently – adds structure and tannin to the final blend. The C Block is the largest block on the site, ripening 2-3 weeks earlier than our Ghielmetti Estate Vineyard 3.4 miles east. Each section of the vineyard was vinified separately using the same yeast strains and the same barrel regime. The site, in the case of the Home Ranch — the sub blocks of fruit — are the variables in the wine making equation.

TASTING NOTES

Displaying the characteristic Home Ranch “perfume” and mouthfilling richness of our best vintages, this elegant, dark-fruited wine shows impeccable balance of tannin and acidity, fruit and wood even in its youth. With proper storage this wine should evolve beautifully over the next 10-15 years.

VINEYARD SOURCE(S)

100% Cabernet Sauvignon from the Home Ranch Vineyard. This estate site is located in the center of the 7-mile axis of the premier sites in the Livermore Valley.

HARVEST DATA

October 4, 2013 | pH 3.58 | TA .68 | Alcohol 14.1%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using D21, D80, and D254 yeast strains. The wine was pressed off skins after about 18 days.

COOPERAGE

100% French oak, about 80% new barrels for 22 months.

CASES PRODUCED

601 six-packs

RELEASE DATE

September 1, 2016