



THE STEVEN KENT WINERY

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2013 VINCERE — RED WINE 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

Originally made as a blend for a friend's restaurant in Florida, Vincere has come to be one of the favorite releases of the year for our club members. Modeled on the great super-Tuscan wines, Sassicaia and Ornellaia, this Sangiovese/Cabernet blend shows an elegance and depth that makes the wine immediately enjoyable, especially paired with hearty fare, but also heralds ageability over the medium to long term.

TASTING NOTES

Although the paradigmatic blend for this wine has been 60% Sangiovese and 40% Cabernet, this offering, our 15th release, sees the balance tilted just a touch away from the classic at 56% Sangiovese and 44% Cabernet. The spectacular quality of the 2013 vintage as seen in the formidable structure, dense fruit, length, and balance are all wonderfully evident in this offering. With aromas of black cherry, barrel spice, and plum; richness on entry, and a delicate build of tannin from mid-palate to finish this wine is a gorgeous representation of a Livermore Valley version of the famous Super-Tuscan wines of Italy. This wine will benefit by 12-18 months of bottle age before drinking and should age gracefully for 5-10 years.

VINEYARD SOURCE(S)

56% Sangiovese and 44% Cabernet Sauvignon. 4 barrels of Cabernet Sauvignon (3 from the Home Ranch and 1 from the Ghielmetti Estate Vineyard) were blended with 5 barrels of Sangiovese from the Home Ranch.

HARVEST DATA

pH 3.56 | TA .60 | Alcohol 14.1%

FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using GRE and D254 yeast strains. The wine was pressed off skins after about 10 days.

COOPERAGE

9 barrels: a blend of French and American Oak. 60% new; 40% second and neutral oak.

CASES PRODUCED

218 cases

RELEASE DATE

April 16, 2016

