



THE STEVEN KENT WINERY

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2014 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES GHIELMETTI VINEYARD | LIVERMORE VALLEY

HARVEST NOTES

2014 was one of the earliest harvests the Livermore Valley has on record. We harvested our first fruit 18 days earlier this year than in the previous vintage, and our last day of harvest was two weeks earlier than 2013. The same conditions – even temperatures and an almost complete lack of rainfall – that were found in 2013 were seen in 2014, as well. Challenging water quality persisted as some blocks on our estate vineyards exhibited the tell-tale signs of pH imbalance (in burned leaves and less than ideal ripening). Overall, the quality of fruit we received at the Winery was uniformly high, and our most important blocks – though not quite as fine as the historically great 2013 – was as good as any other vintage in the past 10 years.

WINEMAKER NOTES

The Cabernet Sauvignon Single Vineyard Series is a limited offering of wines that showcase the individual characteristics of a very specific piece of Livermore Valley Cabernet ground. Each of these sites offers a new way of experiencing 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 under the shadow of Altamont Pass in the eastern foothills off the Livermore Valley is planted to four different clones of Cabernet: 30, 4, 6, and 337, each of which was used in the 2014 release. The clones were harvested at different times based upon our perception of readiness after tasting through the blocks. 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 approximately 14 days to help shape it; the wines were then pressed when we felt it had displayed an appropriate complexity of texture. 100% Cabernet Sauvignon, this wine was aged in mostly new French oak barrels for about 24 months. Only nine barrels were deemed of high-enough quality to include in this collection of wines.

TASTING NOTES

The 2014 Cabernet Sauvignon – Ghielmetti Estate Vineyard is our flagship Cabernet in the Single Vineyard Series. Always a wine of great complexity, given the number of different clones included in the blend, this wine is showing beautiful red and dark fruit notes, with great acidity on entry. Displaying a characteristic sense (if not flavor and aroma) of oak, 100% French oak serves as a scaffolding for the flavors and aromas that are abundantly Cabernet Sauvignon. Lighter and with a more prominent showing of fruit and acidity than the 2013 vintage, this wine has great pace through the mid-palate, picking up moderate tannins on the long ride to the wine's lengthy finish. Showing predominantly red fruit flavors such as red cherry, and red plum, the 2014 Ghielmetti Cabernet darkens slightly as it moves through the mouth. This wine will continue to evolve beautifully in bottle for the next 5-10 years if stored properly, and we believe this it 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 (clones 30, 4, 6, 337): Ghielmetti Estate Vineyard which sits in the eastern foothills of Livermore Valley and occupies a place of prominence 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 7- 10, 2014 | pH 3.62 | TA 0.61 | Alcohol 13.9%

FERMENTATION

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

COOPERAGE

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

CASES PRODUCED

212 cases

RELEASE DATE

March 18, 2017

