



THE STEVEN KENT WINERY

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## 2014 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES HOME RANCH VINEYARD | LIVERMORE VALLEY

2014



HOME  
RANCH

THE STEVEN KENT WINERY  
CABERNET SAUVIGNON • SVS  
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 2.8-acre Home Ranch site was the first of our Cabernet vineyards to be harvested in 2014, due in large part to the depth and expanse of gravelly soil upon which the vineyard was planted in 1996. 2014 was the second 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

This wine shows a beautiful combination of rich, dark fruit, dusty earth, and subtle barrel notes on the nose. In the mouth, characteristic of the Steven Kent style, the wine enters with wonderful richness and complex flavors, fans out broadly in the middle palate and shows great pace and drive of acidity from mid-palate to finish. The finish of the wine is elegant, showing great length and also a very balanced acid/tannin matrix that is sure to provide the backbone for long-term aging. 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 2, 2014 | pH 3.62 | TA .64 | Alcohol 14.4%

### 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 60% new barrels for 22 months.

### CASES PRODUCED

144 cases

### RELEASE DATE

September 9, 2017