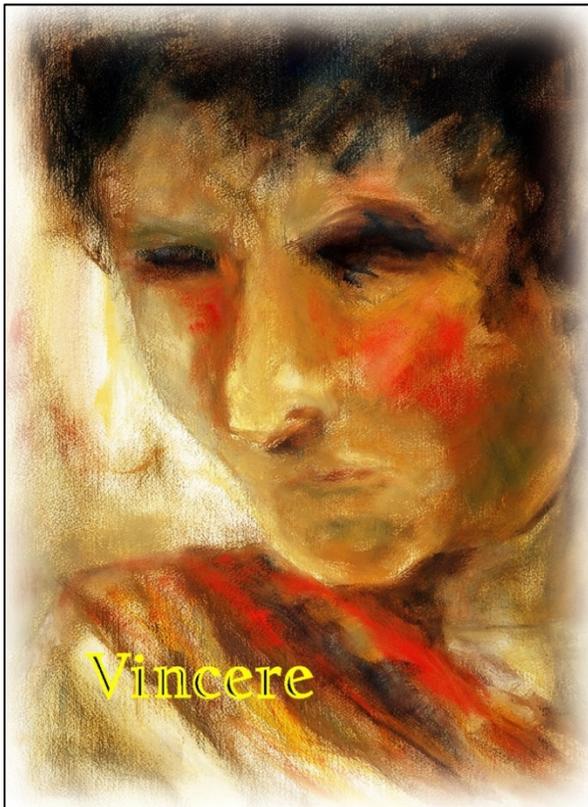




THE STEVEN KENT WINERY
5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442
WWW.STEVENKENT.COM

VINCERE — RED WINE LIVERMORE VALLEY



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Originally made as a blend for a friend's restaurant in Florida, Vincere has come to be one of the favorite releases of the year for our club members.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 16th release, sees a multi-vintage blend of 50% Cabernet Sauvignon from 2014 and 50% Sangiovese from 2016. The grapes came from the Home Ranch, our traditional source for Vincere. 2014 was a wonderful vintage, perhaps a touch more fruit-forward than 2013 (the last of the great vintages) and it definitely had a brighter acid edge and more pace than '13. The Home Ranch Cabernet from this vintage show a deftness of structure, dark cherry fruit, and a finishing persistence that one would recognize in previous vintages from this vineyard. 2016 is much like 2012 in terms of overall heft, and the Sangiovese displays characteristic notes of red cherry, dark plum, and a spiciness circumscribed by dried Bay. Together, the two grapes form a lovely synergy of dark-fruited weightiness (especially in the mid-palate) but a grace and elegance, too that defines this blend. We hope that you find Vincere to be the gorgeous representation of a Livermore Valley version of the famous Super-Tuscan wines of Italy we set out to make. This wine will benefit by 12-18 months of bottle age before drinking and should age gracefully for 5-10 years.

VINEYARD SOURCE(S)

50% Sangiovese (2016) and 50% Cabernet Sauvignon (2014) both from the first of our estate vineyards: Home Ranch, located in the center of the 7-mile axis of the premier sites in the Livermore Valley.

HARVEST DATA

pH 3.56 | TA .60 | Alcohol 14.4%

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

8 barrels: 100% French oak. 60% new; 40% second and neutral oak.

CASES PRODUCED

186 cases

RELEASE DATE

April 14, 2018