



THE STEVEN KENT WINERY

5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442

WWW.STEVENKENT.COM

## 2016 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES HOME RANCH VINEYARD | LIVERMORE VALLEY

2016



HOME  
RANCH

THE STEVEN KENT WINERY  
CABERNET SAUVIGNON • SVS  
LIVERMORE VALLEY

### HARVEST NOTES

The 2016 vintage started life, for the first time in several years, with significant winter rainfall (Livermore saw rainfall in January 2016 exceed that of January 2015 by 243%). Helping to recharge aquifers and wells, rainfall was also helpful in leaching out some of the dissolved solids that had accumulated during the drought. Budbreak and Bloom occurred in temperate weather, and the season continued in a fairly typical Livermore Valley fashion: dry and warm through to harvest. The trend of significantly earlier harvests stopped in 2016 as we picked our first fruit one day later than the previous year. 2016 was a uniformly excellent year for fruit quality and yield. I believe this vintage will rival 2014 in excellence.

### WINEMAKER NOTES

The 2.8-acre Home Ranch site was, again, the first of our Cabernet vineyards to be harvested in 2016, due in large part to the depth and expanse of gravelly soil upon which the vineyard was planted in 1996. 2016 was the fourth time we divided the vineyard into separate sections to make wines that reflect the diverse terroir of the Home Ranch. Blocks A & B yielded about 2.6 tons of fruit while Block C bore 10.3 tons. 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 an intriguing combination of dark fruit, dusty earth, and savory herb notes. In the mouth, characteristic of the Steven Kent style, the wine enters with wonderful richness and complex flavors including the savory herbs noted in the aroma, 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 nice length and also a very balanced acid/tannin matrix but that is noticeably more tannic than the previous release. The balance between tannin and acid should allow for 10-15 years of aging.

### 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

September 23, 2016 | pH 3.60 | TA .50 | Alcohol 14.2%

### FERMENTATION

After destemming and crushing, the fruit was fermented in 1¾ ton open-topped fermenters using a combination of uninoculated bins as well as D254 and NT112 yeast strains.

### COOPERAGE

100% French oak, about 60% new barrels for 22 months.

### CASES PRODUCED

138 cases

### RELEASE DATE

May 4, 2019