



THE STEVEN KENT WINERY

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## FUTURE RELEASE PROGRAM 2011 MERLOT | LIVERMORE VALLEY



### HARVEST NOTES

The Livermore Valley, like many other Bordeaux-variety producing appellations in California, experienced temperatures well below normal throughout the growing season. While a cold and wet winter did not interfere with the typical timing of budbreak and bloom, significant rainfall in March and June presaged precipitation in October that was 30% above normal. 2011 extended a streak begun in 2009 of temperatures several degrees below average during the height of the growing season (July and August).

### WINEMAKER NOTES

The offering is a blend of 87.5% Merlot from blocks 6 & 9 at Ghielmetti Estate vineyard and 12.5% Cabernet Sauvignon from Ghielmetti Estate, Home Ranch, and Smith Ranch vineyards. Fermented in 1.7 ton open-top fermenters, the wine was aged in 60% new French oak barrels for 18-20 months. This wine was made exclusively for members of our Future Release Program.

### TASTING NOTES

Given the wet and cool nature of the harvest (as well as the majority of the season) of Merlot in 2011, the energy and vitality of this wine in the mouth is both appropriate and easily understood. Showing wonderful notes of black cherry, cassis, and a subtle herbal notes often associated with Merlot, this wine shows beautiful balance, depth of flavor and richness of texture. Replete with lovely viscosity in the mid-palate and the interplay of tannin and acid on the finish, this wine will continue to evolve gracefully for the next 5-7 years. This wine showcases a vision for Merlot that is in keeping with the world-class potential of the Livermore Valley.

### VINEYARD SOURCE(S)

Merlot: Ghielmetti Estate Vineyard, Blocks 6 & 9 (87.5%); Cabernet Sauvignon: Ghielmetti Estate, Home Ranch, and Smith Ranch vineyards. These three sites form a 7-mile axis of world-class quality through the heart of Livermore Valley wine country.

### HARVEST DATA

November 4 – 10, 2011 | pH 3.57 | TA 3.61 | Alcohol 13.8%

### FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254 and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

### COOPERAGE

Aged for 20 months in 60% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

### CASES PRODUCED

185 cases

### RELEASE DATE

August 9, 2014