



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

2017 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES GHIELMETTI VINEYARD | LIVERMORE VALLEY

2017



GHIELMETTI
VINEYARD

THE STEVEN KENT WINERY
CABERNET SAUVIGNON • SVS
LIVERMORE VALLEY

HARVEST NOTES

After a trio of very good to great vintages (2012-14) including what was the finest (2013) in more than 20 years of winemaking in the Livermore Valley, 2017 moved the bar even higher. The winter saw very significant rainfall with the arroyos at the base of the Ghielmetti Vineyard running with water for the first time since at least 2005 (Livermore recorded 14 inches of rain, an average year total in January through February alone; significantly, though, only .20 inches from July through October — Harvest time). Late August through October exhibited nearly perfect weather: temperate, practically no rainfall so that fruit came in with balanced ripeness and higher than average quantity from Ghielmetti Vineyard (~285 tons compared to the 5-year running average of 238 tons).

WINEMAKER NOTES

The Cabernet Sauvignon Single Vineyard Series is a limited offering of wines that showcases the individual characteristics of a very specific piece of Livermore Valley Cabernet ground. Each of these sites offers a new way of looking at 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 in the eastern foothills of the Livermore Valley appellation, comprises 21.2 acres of Cabernet planted to eight different clones. This offering includes the 337 Bordeaux clone, the Mendoza clone (4), the Jackson clone (6) and the See clone (30). The clones were harvested at different times based upon our perception of readiness after tasting through the block. The grapes were crushed, destemmed, and fermented in 1 stainless-steel tank and 1.5-ton, open-top fermenters. After primary fermentation, the skins continued to macerate in the wine for approximately 14 days to help shape it; the wine was then pressed when we felt it had displayed an appropriate level of texture. 100% Cabernet Sauvignon, this wine was aged in mostly new French oak barrels for about 24 months.

TASTING NOTES

The 2017 Cabernet Sauvignon – Ghielmetti Estate Vineyard is the first of the 2017 vintage Cabernets to be released; its striking viscosity, tannin, and overall heft reinforces our belief in the superlative quality of this vintage. Layers of black and dark fruit aromas combined with graceful wood notes dominate the nose. On entry, this wine is gigantic. A wonderfully rich mouthfeel (the baby fat is strong in this one) leads to a long and opulent mid-palate. On the finish, the wine's substantial tannins peek through though, they will be significantly more obvious with a few years of bottle age. The Clone 30 component, which is our favorite Cabernet block in Livermore, was the first of our wines to be fermented at temperature in a stainless-steel tank. The must was heated and rose to a temperature of about 92 degrees during the first few days of primary fermentation. Regular pump-overs and heat helped to extract significant amount of tannin and anthocyanin, which gives the wine its color density and mouthfeel. This offering should age gracefully for more than 20 years, and we believe this wine 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: Ghielmetti Estate Vineyard which sits at about 1000 feet above sea level in the eastern foothills of the Livermore Valley.

HARVEST DATA

October 13-17, 2017 | pH 3.60 | TA 0.55 | Alcohol 14.5%

FERMENTATION

Clone 30 was fermented in temperature-controlled tank and clones 4, 6, and 337 were fermented 1.5-ton boxes. D254 and D-21 yeast strains were used.

COOPERAGE

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

CASES PRODUCED

199 cases

RELEASE DATE

March 13, 2020