



THE STEVEN KENT WINERY

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2016 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES GHIELMETTI VINEYARD | LIVERMORE VALLEY

2016



GHIELMETTI
VINEYARD

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 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) 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 1.7-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 2016 Cabernet Sauvignon – Ghielmetti Estate Vineyard once again shows very strongly. This wine is organoleptically characterized by a balanced blend of red and dark fruits (red cherry, blackberry, cassis), their interplay very obvious in the mouth where the dark fruits add volume and the red a sense of pace and acidity. Interestingly, on entry, this vintage displays some of the same entry pace that 2015 did. It is in the mid-palate (with an abundance of tannin and structure) that the wine shows the typicity of 2016 and of the site. With abundant acidity lending a refreshing note of liveliness to the wine, polished tannins add an undergirding of weight and scaffolding to that abundant fruit. On the finish, astringency lends seriousness to the Cabernet and presages, along with the acid, significant aging potential. This offering should age gracefully for more than 10 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 21-22, 2016 | pH 3.60 | TA 0.55 | Alcohol 14.0%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with the D254 and D-21 yeast strains. Extended maceration of 14 days.

COOPERAGE

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

CASES PRODUCED

235 cases

RELEASE DATE

March 9, 2019