



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

2014 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES LENCIONI VINEYARD | LIVERMORE VALLEY

2014



LENCIONI
VINEYARD

THE STEVEN KENT WINERY
CABERNET SAUVIGNON • SVS
LIVERMORE VALLEY

HARVEST NOTES

2014 was one of the earliest harvests the Livermore Valley has on record. We harvested our first fruit 18 days earlier this year than in the previous vintage, and our last day of harvest was two weeks earlier than 2013. The same conditions – even temperatures and an almost complete lack of rainfall – that were found in 2013 were seen in 2014, as well. Challenging water quality persisted as some blocks on our estate vineyards exhibited the tell-tale signs of pH imbalance (in burned leaves and less than ideal ripening). Overall, the quality of fruit we received at the Winery was uniformly high, and our most important blocks – though not quite as fine as the historically great 2013 – was as good as any other vintage in the past 10 years.

WINEMAKER NOTES

The Cabernet Sauvignon Single Vineyard Series is a limited offering of wines that showcase the individual characteristics of a very specific piece of Livermore Valley Cabernet ground. Each of these sites offers a new way of experiencing 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 Lencioni Vineyard, located off Vineyard Road in the western end of the Livermore Valley appellation, comprises just over 4 acres and two different clones of Cabernet Sauvignon: 337 and 191, both Bordeaux selections. 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 complexity of texture. 100% Cabernet Sauvignon, this wine was aged in mostly new French oak barrels for about 24 months. Only 6 barrels were deemed of high-enough quality to include in this collection of wines.

TASTING NOTES

The 2014 Cabernet Sauvignon – Lencioni Vineyard is our second offering from this site. While we have experience with these clones from other vineyards, the specific soil composition and lay of the land...the terroir of the site will trump the characteristics inherent in the clones. With each successive vintage, we learn more about the vagaries of the site and are more able to help elicit in the wine the characteristics that make the site so special. In 2014, we picked at slightly lower sugar levels so that the wine we made exhibited more acidity and more upfront fruit. In the nose, the 2014 is richer and more black-fruited than the previous vintage, displaying notes of cassis, black plum, very subtle black olive and a bit of earthiness that serves to throw a spotlight on the wine's significant fruit. Less red in the nose than 2013, the wine's abundant acidity works wonderfully in concert with its firm, round tannin structure and also contributes some red fruit flavors on the finish. It is this offering's great acid which contributes to the wine's very lengthy finish and also serves as the single most important aspect of its ability to pair with a wide variety of foods. This wine 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 (clones 191 and 337): Lencioni vineyard which sits on the western end of the 7-mile axis of world-class quality cutting through the heart of Livermore Valley wine country.

HARVEST DATA

October 7- 10, 2014 | pH 3.62 | TA 0.61 | Alcohol 13.8%

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

144 cases

RELEASE DATE

January 21, 2017