

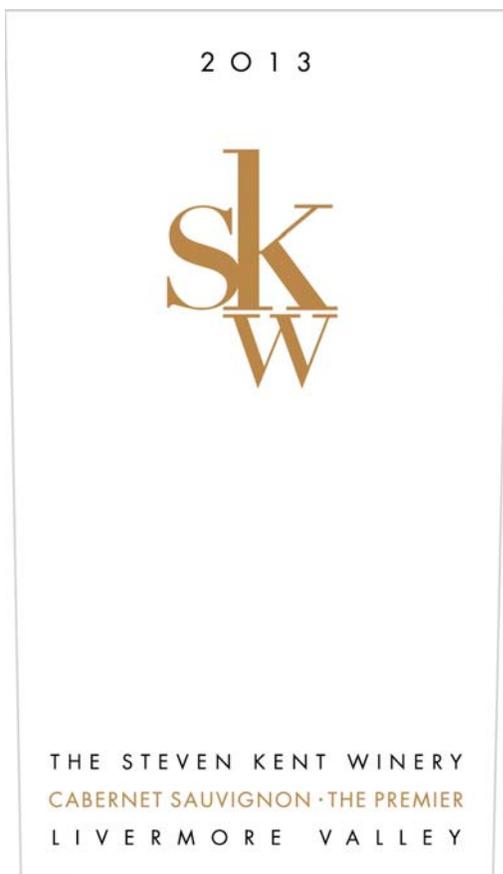


THE STEVEN KENT WINERY

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## THE PREMIER CABERNET SAUVIGNON — 2013 LIVERMORE VALLEY



### VINEYARD SOURCE(S)

100% Cabernet Sauvignon: 77% Ghielmetti Estate Vineyard (clone 30); 23% Home Ranch Vineyard (clone 7). These two sites comprise the eastern and central sites in the 7-mile axis of world-class quality cutting through the heart of Livermore Valley wine country.

### HARVEST DATA

October 13-20, 2013 | pH 3.60 | TA 0.61 | Alcohol 14.7%

### FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with the D254 and D-21, and D-80 yeast strains. Extended maceration of 14-21 days.

### COOPERAGE

Aged for 22 months in new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frère.

### CASES PRODUCED

600 six-packs

### RELEASE DATE

May 21, 2016

### HARVEST NOTES

2013 was as ideal a year to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather throughout the year and no precipitation in August and October produced one the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall (only 4.50 inches compared to 14.66 in 2012) did have its negative consequences, however. Lowering water tables caused an increased concentration of dissolved minerals that raised soil pH levels and led to the early senescence of canopy and the concomitant lowering of fruit ripeness levels in certain blocks.

### WINEMAKER NOTES

The Premier Cabernet Sauvignon represents the finest assemblage of Cabernet in the vintage from the vineyards sites we farm and with which we work. While the wine is always 100% Cabernet Sauvignon, the final blend is a careful consideration of quality and balance regardless of site and clone and differs vintage to vintage depending upon the magic and vagaries of the vintage. The Livermore Valley has a long and glorious history; though, far less time highlighting what, in my mind, it grows as well as any region in the world: the Cabernet family of grapes. The Premier — since its inception in 2009 — is our effort to show just how magnificent this grape can be when the vineyards are farmed meticulously and when a certain winemaking philosophy that embodies balance and pace and freshness of fruit is brought to bear. In 2013 we harvested Cabernet from four vineyards and eventually sorted through more than 100 barrels of wine to pick the final 12: each of which was magnificent on its own, and more importantly, even better as part of a blend. Each lot of wine was fermented separately in 1.7 ton open-top fermenters, went through a period of extended maceration that was appropriate for the site and the year, barreled down separately, then blended and rebarreled about a year before release. Interestingly enough, even as we are prizing more and more the nuances of used wood, most of the barrels that were chosen for this offering were new. 100% French oak is used; the wine was aged about 22 months before bottling.

### TASTING NOTES

The Premier 2013 is convincingly a wine of its vintage. Ripe and rich, this wine is replete with the aromas of cocoa, dark fruit, espresso, and toasty oak. On entry, the richness of aromas is mirrored in texture, though leavening the opulence of fruit and wood is a focused beam of acidity that is most easily described as a note of red fruit threaded through the more obviously darker notes. The acidity freshens the wine and carries it with wonderful pace through the rich mid-palate where the wine begins to show substantial tannin and astringent structural elements. As one would expect with a young Cabernet, there is significant tannin and wood showing upon release. And though these elements will fold into the larger and more important organoleptic notes with time, even in its youthful bravado, The Premier does not lose its fruitful identity. In fact, on the extremely long finish the complex layers of fruit show up quite wonderfully, riding on the back of the wine's great acid. This wine should age gracefully for more than 15 years, and we believe it to showcase a vision for Cabernet Sauvignon that is in keeping with the world-class potential of the Livermore Valley.