



THE STEVEN KENT WINERY

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2015 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES LENCIONI VINEYARD | LIVERMORE VALLEY

2015



LENCIONI
VINEYARD

THE STEVEN KENT WINERY
CABERNET SAUVIGNON • SVS
LIVERMORE VALLEY

HARVEST NOTES

Despite the absence of rain at harvest and yet another year of drought conditions during the heart of the growing season, the 2015 vintage will be characterized by an hour's worth of hard rain in May that badly damaged blooming flowers on the vine and devastated yields across the State. Early ripening varieties such as Sauvignon Blanc were spared the greatest losses — the most heavily affected were the red Bordeaux varieties —and overall Ghilmetti Estate Vineyard produced only 69% of average. When yields are down, quality tends to rise, and 2015 was no exception. The quality of all of the Cabernet family of grapes was uniformly excellent, and we achieved desired ripeness at relatively low sugar levels. Grenache, Sauvignon Blanc, and Semillon also reached beautiful levels of maturity in the vineyard and have contributed to beautiful wines.

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 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 level of texture. 100% Cabernet Sauvignon, this wine was aged in new and second use French oak barrels for about 24 months. Only 5 barrels were deemed of high-enough quality to include in this collection of wines.

TASTING NOTES

The 2015 Cabernet Sauvignon – Lencioni Vineyard is our third 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. 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. Similar to all of the red wines of the 2015 vintage, this vintage of Lencioni Cabernet tilts, structurally, toward the acid-driven end of the spectrum. A bit leaner from entry to mid-palate than the previous two releases, the wine does show polished tannins a gorgeous acidity that heighten the sense of fruit and freshness in the wine, especially mid-palate to finish. The finish contains a very appropriate sense of tannin contribution and youthful hardness (especially in the slightly forward wood tannins that will soften over time). This offering should age gracefully for more than 5-7 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 337 & 191): 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 1-7, 2015 | pH 3.62 | TA 0.61 | Alcohol 14.3%

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 new and second use French oak barrels. Cooperages were François Frères, Le Grand, & Boutes.

CASES PRODUCED

120 cases

RELEASE DATE

March 17, 2017