



THE STEVEN KENT WINERY

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2012 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES SMITH RANCH VINEYARD | LIVERMORE VALLEY



HARVEST NOTES

2012 put to end a string of three vintages of below-average temperatures in the Livermore Valley. The harvest months of September – November saw mild temperatures, and outside of about .4" of rain spread out over the middle two weeks of October, fruit came in under near-perfect conditions. Our last day of harvest was November 8th, two days ahead of the previous year.

WINEMAKER NOTES

We have used fruit from the Smith Ranch since 2002 (that wine being one of best we have produced), and in its best years it yields a wine of power, wonderful mid-palate finesse, and length on the finish. After harvest, fermentation, and barreling down of the wines, we taste all of our Cabernet lots individually and often (we always vinify vineyard sites, and within the vineyard sites-individual clones of Cabernet-separately) to determine which lots have the possibility of being represented as a vineyard-designate and which work best as part of a larger blend. Our single goal is to produce profound wines of great quality and individuality. Each vineyard designate will only be released if it is appreciably more singular and of higher quality than a larger blend.

TASTING NOTES

In past vintages (especially cooler ones such as 2010) Smith Ranch has tended to the austere side in its fruit presentation, the 2012 vintage – in keeping with the warmer growing year – is showing much more entry and mid-palate opulence than 2010. In the nose this wine shows beautiful and intense aromatic notes of black fruit, fennel pollen, and pencil shavings. In the mouth, this wine maintains a consistency with the aromatics in its left, opulence, and roundness. Entry heft and a full mid-palate lead to an acid-driven finish with wonderful focus and length. While not dryingly tannic, this wine has the structure to age for 10-15 years.

VINEYARD SOURCE(S)

The Cabernet block from which we harvested the fruit for this wine is an 11.1-acre Concannon Clone block of the Smith Ranch (total acreage is 154). Our first harvest from this site was in the 2002 vintage. The site is mostly loam but has cobble in various sections.

HARVEST DATA

November 6, 2012 | pH 3.57 | TA 0.61 | Alcohol 14.8%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with the D254, D-80, and D-21 yeast strains. Extended maceration of 14-18 days.

COOPERAGE

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

CASES PRODUCED

140 six-packs

RELEASE DATE

November 7, 2015