



THE STEVEN KENT WINERY

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2015 CABERNET SAUVIGNON, SINGLE VINEYARD SERIES SACHAU VINEYARD | 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 Ghielmetti Estate Vineyard produced only 69% of average. When yields are down, quality tends to rise, and 2015 was no exception. The quality of all 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 underestimated, 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 six wines presented. Planted in the early 2000s, The Sachau Vineyard, located just west of Mines Road and south of Tesla Road in the center of the Livermore Valley appellation at an elevation of more than 700 feet above sea level, comprises over 200 acres of four of the five Bordeaux varieties. The fruit from Block 100 is a mixed-clone, east-facing block that rolls down a fairly vertiginous hillside. 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. Only 5 barrels were deemed of high-enough quality to include in this collection of wines.

TASTING NOTES

The 2015 Cabernet Sauvignon – Sachau Vineyard marks its debut with this release. There is always a learning curve with a new vineyard as we ponder the proper fermentation regime, the correct strains of yeast, maceration times, etc., however, we are extremely pleased with this inaugural effort. Showing nice saturation of color, the nose is replete with aromas of dark fruit, warm spices, and a beguiling earthiness. On entry, the dark fruit of the nose shows dominance, but from mid-palate (which shows a youthful leanness) to finish, it is the acidity of the wine, and the way the acid carries and augments the brightness and texture of the fruit that is most notable. Similar to all the red wines of the 2015 vintage, this vintage of Sachau Cabernet tilts, structurally, toward the acid-driven end of the spectrum. What the wine may not currently show in opulence, it more than makes up for in an unbridled, appealing sense of freshness and length. On the finish, the wine shows medium tannin, and as it warms a bit in the glass it grows in volume and heft. 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: Sachau Vineyard which sits in the center of the 14-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 14.2%

2015



SACHAU
VINEYARD

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CABERNET SAUVIGNON • SVS
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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

124 cases

RELEASE DATE

November 3, 2018