

2016 CABERNET SAUVIGNON
LIVERMORE VALLEY

2016



CABERNET
SAUVIGNON

THE STEVEN KENT WINERY
LIVERMORE VALLEY

HARVEST NOTES

The 2016 vintage started life, for the first time in several years, with significant winter rainfall (Livermore saw rainfall in January 2016 exceed that of January 2015 by 243%.) Helping to recharge aquifers and wells, rainfall was also helpful in leaching out some of the dissolved solids that had accumulated during the drought. Budbreak and Bloom occurred in temperate weather, and the season continued in a fairly typical Livermore Valley fashion: dry and warm through to harvest. The trend of significantly earlier harvests stopped in 2016 as we picked our first fruit one day later than the previous year. 2016 was a uniformly excellent year for fruit quality and yield. I believe this vintage will rival 2014 in excellence.

WINEMAKER NOTES

The 2016 Cabernet Sauvignon – Livermore Valley was made from fruit harvested from our favored vineyards located along the nine-mile axis in the heart of the Livermore Valley: Ghielmetti Estate, Home Ranch, Lencioni, and Sachau vineyards. Fermented in 1.7 ton open-top fermenters, the wine was aged in 60% new French oak barrels for 22 months.

TASTING NOTES

This Cabernet Sauvignon features the signature herbal, cassis, and spice aromas typical of the Cab-based wines we make from our home appellation. The fruit characteristics of Cabernet Sauvignon grown in the Livermore Valley are very specific to this area, and they offer the foundation for delicious, long-lived wines. Highlighted by a depth of dark, rich fruit that extends from the nose through the mid-palate, this wine finely balances the subtle organoleptic and structural elements gained from the finest French oak barrels to create a long, seamless, elegant wine. With great entry heft which is carried to a long finish by beautiful acidity, the 2016 Cabernet Sauvignon – Livermore Valley showcases a vision for Cabernet Sauvignon that is in keeping with the world-class potential of the Livermore Valley.

VINEYARD SOURCE(S)

Ghielmetti Estate Vineyard, Home Ranch, Lencioni, and Sachau vineyards lie along a nine-mile axis from east to west in the heart of the Livermore Valley growing district. The sites are located 600-1000' above sea level.

HARVEST DATA

September 23 – October 22, 2016 | pH 3.60 | TA 0.60 | Alcohol 14.4%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, D21, and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 22 months in 60% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

209 cases

RELEASE DATE

April 20, 2020