

SINGLE VINEYARD SERIES CABERNET SAUVIGNON
2017 CASA DE VIÑAS | LIVERMORE VALLEY

HARVEST NOTES

After a trio of very good to great vintages (2012-14) including what was the finest (2013) in more than 20 years of winemaking in the Livermore Valley, 2017 moved the bar even higher. The winter saw very significant rainfall with the arroyos at the base of the Ghielmetti Vineyard running with water for the first time since at least 2005 (Livermore recorded 14 inches of rain, an average year total in January through February alone; significantly, though, only .20 inches from July through October — Harvest time). Late August through October exhibited nearly perfect weather: temperate, practically no rainfall so that fruit came in with balanced ripeness and higher than average quantity from Ghielmetti Vineyard (~285 tons compared to the 5-year running average of 238 tons.)

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 to two clones over a number of seasons, Casa de Viñas vineyard, which is owned and farmed by Livermore legend, Julio Covarrubias, is located in the middle of the historical Livermore Valley appellation. The Bordeaux clone 337 was planted first then the See clone (UCD 30) was added after the demonstrated success of that clone at Ghielmetti Vineyard. 2017 marks the second vintage from this vineyard, and unlike the first in 2016, this release is a blend of both clones. Though picked on the same day, each clone underwent very different primary fermentation regimes. Clone 30 was fermented in 60-gallon French oak barrels and Clone 337 was fermented in a 1.7-ton open-top box. Both clones were pressed off directly after primary fermentation was completed. The separate wines were then blended and aged in about 50% new French oak for 24 months. Only four barrels were deemed of great enough quality to be included in this spectacular vintage offering.

TASTING NOTES

The 2017 Cabernet Sauvignon – Casa de Viñas Vineyard is our second offering from this site, and with it, we have rounded out our offerings for the Single Vineyard Series of Cabernet Sauvignon. Owned and farmed by our good friend, and Livermore Valley legend, Julio Covarrubias, this vineyard provided both clone 337 and clone 30 fruit for this second release. 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 scion. This wine is organoleptically characterized by black-fruited, very rich aromas, beautiful volume on the entry and mid-palate, underscored by lovely tannin and acidity. From mid-palate to finish this wine is soft and inviting, showing some of the acidity that our wines are known for, and the finish is lengthy, fresh, and acid-driven. This offering was aged in about 50% new French oak for 24 months, and it should age gracefully for seven to 10 years, properly stored. We believe this wine, along with our other Single Vineyard Series of wines, 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 30 and 337): Casa de Viñas Vineyard which sits in the Tesla District of Livermore about 1.25 miles east of our Hospitality Center along the 9-mile axis of world-class quality cutting through the heart of Livermore Valley wine country.

2017



CASA DE VIÑAS
VINEYARD

THE STEVEN KENT WINERY
CABERNET SAUVIGNON • SVS
LIVERMORE VALLEY

HARVEST DATA

October 23, 2017 | pH 3.68 | TA 0.5 | Alcohol 15.0%

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 50% French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

88 cases

RELEASE DATE

May 21, 2020