



THE STEVEN KENT WINERY

2010 Cabernet Sauvignon
HOME RANCH VINEYARD
LIVERMORE VALLEY

The Steven Kent Winery is Cabernet. Our Home Ranch Vineyard produces the most instantly recognizable Cabernet fruit we have worked with in the Livermore Valley. Put 20 Cabernet samples on a table and the Home Ranch, in its best years, stands solidly apart from the rest. From a vineyard planted in 1996 to clone 7, this site shows its pedigree and distinctiveness in an intense minty/peppery quality that is wrapped in a viscous blanket of cassis, chocolate, and black fruit.

In its youth this wine is a bit of an anomaly. Normally, it is the most supple, velvety, and obviously aromatic of all of our single-vineyard wines. In this vintage, though, the wine is a bruiser. Showing significant entry weight, black fruit (with just a touch of typical Home Ranch perfume), the 2010 Home Ranch Cabernet is massive in the mid-palate, with even more tannin than the Smith Ranch. There is a wonderful sense of weight and “seriousness” to the wine, and its length reveals a well-integrated, age-worthy wine. This Cabernet’s structure should allow the wine to age 10-15 years under proper cellaring conditions. The 2010 Home Ranch Cabernet will definitely benefit from a year or two of bottle age before starting to drink.

As with all of our red wines, this Cabernet was bottled without filtration and fining. Only 189 6-packs — aged for 24 months in 100% new French oak barrels — were produced in this vintage. The 2010 Cabernet Sauvignon, Home Ranch is one of three Cabernets we produced from this vintage that was deemed worthy of being accorded one of our highest designations: Single Vineyard Series. We hope you enjoy.

HISTORY

The Home Ranch was planted in 1996 to clone 7 Cabernet. Our first vintage of Cabernet from the site was the 2000 Positive/Negative. Numbering 2.8 acres the Home Ranch Cabernet block continues to be one of the most distinctive wines we produce and a favorite of club members and guests.

VINTAGE

Harvest Date:	October 29 – November 4, 2010
Fruit:	100% Cabernet – clone 7. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.1%.
Fermentation:	After destemming & crushing the fruit was fermented in open-top fermentors. It went through primary fermentation & maceration in bin then malolactic fermentation was induced in barrel.
Aging:	100% new French Oak barrels chosen for this offering.
Time in Barrel:	24 months.
Production:	189 six-packs
Release Date:	August 29, 2013

VINEYARD

Location:	Home Ranch is located at the tasting room site on Tesla Road.
Soil:	Riverbed gravel with clay intrusions.
Training:	Vertical Shoot Position (VSP) trellising method.