

THE
STEVEN KENT
WINERY

2004 CABERNET SAUVIGNON, HOME RANCH, LIVERMORE VALLEY

Our Single Vineyard Series releases occur only when I believe the quality of the wine warrants a special offering. Throughout the course of the year, I taste each lot of wine that we produce several times. This amounts to tasting wine from over 1,000 barrels, first to get an overall sense of the vintage and the varietal, then successively to cut down the overall number of barrels down to the finest ten, in the case of this Home Ranch release.

2004 was a wonderful vintage, the weather being far more amenable to winegrowing than 2003, and the fruit coming in with a balance of flavors, sugars, and acid. The Home Ranch site is a great example of *terroir*, the French notion of the individual personality of a particular site expressing itself in the wine. As I have noted in other writings, there is a very distinctive aromatic note in Home Ranch Cabernet that makes it different than any other site we work with. While the vineyard produces wines that have a structural affinity to other sites we have worked with such as the Folkendt Vineyard, it is absolutely of its own in respect to the minty notes that fold themselves in seamlessly with the more classic cassis and black cherry aromas.

The 2004 Cabernet, Home Ranch is a more open wine in the nose than its direct predecessor. Aromas of cassis, black cherry, pencil lead, and mint explode from the glass. So too is this wine more delineated in the mouth than 2003; there is a clearer acid streak running through this wine that highlights aromas but does not take away from mid-palate richness. Only 214 cases of this wine were produced in this vintage. Consume from 2008-2014.

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 1-4, 2004

Fruit: 100% Cabernet – clone 7. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.0%.

Fermentation: After destemming and crushing the fruit was fermented in stainless steel tanks. Each clone was fermented separately, barreled down then blended.

Aging: 80% new barrels, approximately 50% French oak and 50% American oak barrels were used. Only 10 out of more than 60 barrels were hand chosen for this offering.

Time in Barrel: 24 months.

VINEYARD

Location: Home Ranch is located on Tesla Road.

Soil: Home Ranch: riverbed gravel with clay intrusions.

Training: All vineyards use the Vertical Shoot Position (VSP) trellising method.