



THE  
**STEVEN KENT**  
WINERY

*2006 Cabernet Sauvignon*  
LIVERMORE VALLEY

One of the joys of working with a spectacular site like the Ghielmetti Vineyard is that the wonderful mix of varieties and clones (of Cabernet especially) allow me to make wines that clearly emphasize specific elements, creating a diversity of flavors and structures that showcase the world-class quality of our vineyard site and allow continually for wines of interest.

The 2006 Cabernet Sauvignon is a blend of four clones of Cabernet, clone 6 being predominant. Probably the most fruit forward of the five clones planted at Ghielmetti Vineyard, the elegant and fruit-dominant qualities of clone 6 show clearly in this offering. Aromatically, the wine displays nicely integrated barrel notes of charred wood and baking spices under girding the very obvious aromas of blackberry and raspberry. In the mouth, the wine explodes with silky fruit flavors and a viscous mouthfeel. Unlike some of our other wines that emphasize tannic structure and ageability, this wine is meant for short-term aging and immediate enjoyment with grilled lamb or pork loin.

Each of the four lots of Cabernet was vinified separately and put into oak for 16 months. A strict selection of barrels resulted in the final blend which went back into oak for another eight months before bottling.

#### **HISTORY**

The Steven Kent Winery was started in 1996 with the planting of our vineyard site and a mission to produce distinctive Cabernet from the Livermore Valley that could compete in quality with any other appellation. Our first vintage – 1996 – was released three years later to much acclaim, setting a quality benchmark for Cabernet from Livermore.

Though not beholden to 100% Cabernet wines, desiring instead to produce the best possible offering, most of our releases have been varietally pure. Our experience working with Livermore Valley fruit has shown this varietal, grown here, to be a hallmark of both complexity and grace.

#### **VINTAGE**

**Harvest Date:** October 27 – November 7, 2006

**Fruit:** Clones 6, 191, 30, and 337 were harvested from their respective blocks over the course of two weeks. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.2%.

**Fermentation:** After destemming and crushing the fruit was fermented in ¾ ton open-topped plastic containers. After a cold-soaking period, the must was inoculated with yeast. Fermentation and maceration lasted about two weeks. Malo-lactic fermentation was induced in barrel.

**Aging:** Final barrel selection resulted in 63.6% new oak, the majority of which was American. French and Hungarian barrels were also used.

**Time in Barrel:** 24 months

#### **VINEYARD**

**Location:** Ghielmetti Vineyard located in the eastern end of the Livermore Valley, 3.2 miles east of the Winery; n37° 39' 40.2" Latitude and w121° 39' 48.5" Longitude, 899 feet above sea level.

**Soil:** The Ghielmetti Vineyard is comprised of six distinct soil types ranging from mostly clay to mostly loamy gravel.

**Training:** All blocks on the site use the Vertical Shoot Position (VSP) trellising method.