

THE
STEVEN KENT
WINERY

*2006 Petit Verdot
Ghielmetti Vineyard, Livermore Valley*

The Site - The Ghielmetti Vineyard encompasses 64.86 acres of vines and is located 3.4 miles east of our Tesla Road Barrel Room. Planted to 11 different grapes on 20 distinct blocks, this topographically varied vineyard has become one of the finest sites in the Livermore Valley for Bordeaux varietals. Indeed, of 64.86 acres, the 38.33 planted to the classic grapes reveal both our commitment to these varietals and our sense of the potential quality of the vineyard. A mixture of soils ranging from fine sandy loam at the western edge of the site to clay intrusions uphill to the east have been matched to the specific characteristics of each clone, maximizing the potential for world class quality.

The Block - Block 3 is the home to Petit Verdot, Clone 400. This block, which contains 36 rows and 2,392 vines, is the first of two blocks of Petit Verdot planted on Ghielmetti Vineyard. The second is a smaller block grafted over from Sauvignon Blanc in 2006. Block 3 is composed of two soil types: Positas gravelly loam, and Perkins loam. Running gently downhill toward Tesla Road, Block 3 sits at an elevation of approximately 500' above sea level. Other details:

- Size: 1.89 acres
- Rootstock: 101-14
- Spacing: 7' x 5'
- Vines: 2,392
- Orientation: N to S
- Yield: X tons/acre

The Barrel - The following barrel was chosen for this Small Lot Offering:

Barrel Designation 03-082

Cooper : Demptos
Country : France
Forest : Allier
Toast Level : Medium+
Barrel Heads : Toasted

The Wine- This wine is an exploration of the limits of the concept of a “blending” grape. Known for its contribution of tannin and color to Cabernet Sauvignon in Bordeaux, there are very few instances of the wine being offered as its own varietal. We chose the finest barrel of a 14-barrel lot to release as part of our Small Lot Offering series. Quite beyond its normal role, we believe this wine (displaying intense aromatics and flavors of coffee, licorice, violet, and chocolate-wrapped fruit along with wonderful mid-palate viscosity and lengthy finishing tannins) can rightfully stand on its own. The entire lot of wine (840 gallons) was fermented in small open-topped fermenters then aged in barrel for 20 months. The barrel grouping was comprised of 71.4% older oak and 28.6% new oak; 57.1% French, 28.6% American, and 14.3% Eastern European. Through several separate blind tastings conducted over a two-year period, the older oak barrels exhibited the most pleasurable combination of structuring elements, flavor/aroma contribution, and forwardness of fruit. Barrel 03-082 yielded only 20 cases. Drink from 2010-2014. Alcohol 15.1%. Suggested Retail Price: \$55.