

THE
STEVEN KENT
WINERY

Radius III
CENTRAL COAST

2005 marks the third time we have released a blended wine exclusively for our Future Release Program club members under the moniker *Radius*. Unlike last year's wine, **Radius III** is Bordeaux varietal blend that shows beautiful dark notes of mocha, black cherry, black licorice, and coffee. Cabernet, Merlot, and Cabernet Franc, in this case, form the spokes of this complex, young, and delicious wheel of a wine.

Each varietal element has a strong personality on its own, and in the blend each provides both that individuality (Cabernet Franc: exotic wood and floral notes; Cabernet: structural tannin and dark fruit; Merlot: structural acidity and elegant texture) and graceful blending notes. This wine is epitomized by elegance and power with 5-7 year aging potential.

Each varietal was vinified separately and put into 50-75% new oak barrels for 16-24 months. A strict selection of barrels resulted in this wonderful wine made exclusively for members of our Future Release Program. Only 254 cases were produced.

HISTORY

The Steven Kent Winery was started in 1996 with the planting of our vineyard site and a mission to produce distinctive wines from the Livermore Valley that could compete with any other appellation. Our first Future Release Program wines were made with an eye toward delicious, age-worthy proprietary blends from fruit grown mostly in the Livermore Valley.

These blends have encompassed a wide range of varieties, but our singular goal of producing great wines of place exclusively for the adventurous palates of our Future Release Program members continues with this release of *Radius III*.

VINTAGE

Harvest Date: September - October, 2005

Fruit: 60% Cabernet Sauvignon; 20% Cabernet Franc from the Ghielmetti Vineyard; 20% Merlot from Monterey County. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.7%.

Fermentation: After destemming and crushing the fruit was fermented in ¾ ton open-top bins. After a cold-soaking period, the must was inoculated with yeast. Each lot was fermented separately, and each went through malo-lactic fermentation in barrel.

Aging: A combination of American, French, and Hungarian barrels were used. 36.4% of the barrels were new the rest were second-use.

Time in Barrel: 24 months

Release Date: August 9, 2008

Aging Potential: This wine is tight in its youth and would be well served by 6-12 months of bottle age. Stored correctly, *Radius III* should age well for five-seven years.

Food Pairing: Pair this wine with the same foods you would 100% Cabernet. Both the Merlot and Cabernet Franc are big wines unto themselves. Steak au poivre and lamb should pair especially well.

VINEYARD

Location: The Ghielmetti Vineyard is located about 3.4 miles east of the Winery on the corner of Reuss and Tesla Roads.

Soil: Ghielmetti Vineyard is planted on sandy loam with intrusions of clay.

Training: Vertical Shoot Position (VSP) trellising method.