



THE
STEVEN KENT
WINERY

2006 *Petit Verdot*

GHIELMETTI VINEYARD - LIVERMORE VALLEY

This release marks our second varietal Petit Verdot release. Though mostly seen as a blender, made well – the interplay of tannin, *sauvage* fruit notes, and floral perfume make for a stunning varietal wine. A blend of 89% Petit Verdot and 11% Merlot, both from our estate site: Ghielmetti Vineyard, the 2006 Petit Verdot is best served with 12-18 months of bottle age before drinking.

Petit Verdot is one of six red varieties authorized in Bordeaux. The relatively cool climate there would not often allow this late ripener to gain full maturity so it fell out of favor in the 1800 and 1900s. With warmer weather, though, there has been a small resurgence of plantings in Bordeaux. In the Livermore Valley, however, Petit Verdot has found a very hospitable climate: enough warmth to gain full maturity, and the balancing cool evenings that lead to acid retention and balance. On entry this wine is very big with substantial tannins underpinning the dark cherry, leather, tar, and dark chocolate aromas and flavors. Chalky tannins and the wine's leathery texture are obvious on the mid-palate; the *sauvage* quality of the fruit and the abundant tannic structure is mediated by the softer Merlot (11%) and the persistence of acidity on the long finish.

Both wine in the blend of this release were vinified separately and put into oak for about 20 months. A strict selection of barrels resulted in the final blend which was made exclusively for members of the Future Release Program. Only 218 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 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. With about four acres on our estate vineyard, this variety will be featured when its quality merits the attention.

VINTAGE

Harvest Date: October 13-25, 2006

Fruit: Petit Verdot (89%) from the Ghielmetti Vineyard, harvested on October 25 and Merlot (11%) from the Ghielmetti Vineyard, harvested on October 13. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 15.0%.

Fermentation: After destemming and crushing both varieties were fermented in ¾ ton, open-topped vessels. Malo-lactic fermentation was induced in barrel.

Aging: In an effort to highlight the complex fruit palette of this wine, mostly second-use barrels were used. Final barrel selection resulted in 87.5% second-use barrels; and 62.5% French oak.

Time in Barrel: 20 months

Release Date: October 17, 2009

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.