



THE
STEVEN KENT
WINERY

2006 Radius IV
LIVERMORE VALLEY

2006 marks the fourth time we have released a blended wine exclusively for our Future Release Program club members under the moniker *Radius*. Similar to last year's wine, **Radius IV** is a Bordeaux varietal blend that shows beautiful raspberry, cassis, dark chocolate, coffee, and subtle mint notes. Cabernet, Merlot, Petit Verdot, 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; Petit Verdot: color, tannin) and graceful blending notes. This wine is epitomized by elegance and power with 7-10 year aging potential.

Each varietal was vinified separately and put into 75-80% new oak barrels for 24 months. A strict selection of barrels resulted in this wonderful wine made exclusively for members of our Future Release Program.

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: October 12-30, 2006

Fruit: 70% Cabernet (McGrail and Home Ranch vineyards); 10% Cabernet Franc, 10% Merlot, and 10% Petit Verdot from the Ghielmetti Vineyard. 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. 50% new, 50% second-use.

Time in Barrel: 24 months

Release Date: June 6, 2009

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

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