



THE  
**STEVEN KENT**  
WINERY

**2006 *Vincere***  
**LIVERMORE VALLEY**

Originally made as a blend for a friend's restaurant in Florida, *Vincere* has come to be one of the favorite releases of the year for our club members. Modeled on the great super-Tuscan wines, Sassicaia and Ornellaia, this Sangiovese/Cabernet blend is truly a product of the vintage: its components remain the same, but the ratio of Sangiovese to Cabernet (and the attendant polarity of structure: acid v. tannin) is determined after each has aged in barrel separately and many mock blends have been made.

The first vintage of *Vincere* —2000— set a paradigm for the blend. 60% of the wine was Sangiovese, prized for its powerful and forthright black cherry aromas and flavors. 40% of the blend was Cabernet, specifically, Home Ranch Cabernet, an intensely flavorful and aromatic site (mint, black fruits). The 2006 vintage offering is one of the more "Old-World" versions we have produced in its earthy rusticity, long acid line running from entry to finish, and somewhat more refined and elegant fruit notes. Circumscribed by Sangiovese's acidity and Cabernet's tannin, this wine, though aging well, is served better by drinking when the fruit is at its peak...24-48 months after release.

The 2006 vintage of *Vincere* is 60% Sangiovese and 40% Cabernet. Only 215 cases were produced exclusively for our Future Release Program members.

#### **HISTORY**

The Home Ranch Vineyard was planted in 1996 and 1997. 1.1 acres of Sangiovese were planted the first year in 6' x'6 configuration and trellised using the Vertical Shoot Position (VSP) method. On average, equivalent yields of 3 to 3.5 tons per acre are harvested from this block.

#### **VINTAGE**

**Harvest Date:** October 11 – 30, 2006

**Fruit:** Perfectly ripe and clean fruit, some of the best of the vintage, arrived at the winery with brix levels of just over 25°. Alcohol 14.3%

**Fermentation:** After destemming and crushing each lot of fruit was fermented separately in stainless steel tanks. A 48-hour cold-soaking period was followed by an induced primary fermentation. Fermentation and maceration lasted about two weeks. Malo-lactic fermentation was induced in barrel.

**Aging:** Each lot of fruit was barreled down separately in a combination of Hungarian (45%), French (33%), and American oak (22%), 44% of which were new. The balance of barrels is a combination of second use and older wood.

**Time in Barrel:** 18 months

**Release Date:** August 8, 2009

#### **VINEYARD**

**Location:** Planted on the leavings of the Arroyo Mocho river along Tesla Road in the heart of the Livermore Valley appellation. Our estate vineyard is planted about 500 feet above sea level.

**Soil:** Gravel and loam

**Training:** Vertical Shoot Position (VSP) trellis.