



THE
STEVEN KENT

WINERY

2007 Cabernet Sauvignon
LIVERMORE VALLEY

Specializing in Cabernet (and, to a lesser degree, the other Bordeaux varieties), we spend a great deal of time evaluating the various lots of Cabernet we have made to fit their natures within the organoleptic profile of each of our tiers. While our single vineyard wines truly reflect the aromas, flavors, and structures that best represent that site, the Cabernet we make exclusively for members of our Future Release Program, is more about accessibility and mid-term aging.

This wine may seem the easiest to make on the face of it (it doesn't need to be a reflection of a particular site or clone, it just needs to be delicious), the fact that any one of a 100+ barrels could be included in the blend coupled with the idea that we are trying to create a more "general" idea of Livermore Valley Cabernet tends to make this release one of the more complicated to put together. After making many mock blends, we finally decided on a wine that contained mostly clone 6, from our estate site but that also included Home Ranch Cabernet and clones 4, 191, and 30 from Ghielmetti Vineyard as well.

Circumscribed by bright red and black cherry notes; licorice and warm wood tones in the nose, this wine is wonderfully fruit forward with dark cherry and cassis fruit flavors and supple tannins on the finish. The 2007 Cabernet Sauvignon will definitely benefit by 12-18 months of bottle-age and should evolve nicely over the next 5-7 years. Lamb, pork, and chicken dishes should fare especially well with this release. Made exclusively for members of the Future Release Program, fewer than 200 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. Our experience working with Livermore Valley fruit has shown this varietal, grown here, to be a hallmark of both complexity and grace.

VINTAGE

Harvest Date: October 11 – November 6, 2007

Fruit: 100% Cabernet Sauvignon, five clones, from the Ghielmetti and Home Ranch vineyards in the Livermore Valley. Alcohol 13.9%.

Fermentation: After destemming and crushing the fruit was fermented separately in 1.5 ton open-topped fermenters. Fermentation and maceration lasted from two to three. Malo-lactic fermentation was induced in barrel.

Aging: This wine was aged in 62.5% new oak (a blend of American, French and Hungarian) and 37.5% second and third use barrels.

Time in Barrel: 22 months

Release Date: December 19, 2009

VINEYARD

Location: The Ghielmetti Vineyard is located about 3.4 miles east of the Winery on the corner of Reuss and Tesla Roads. 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: Ghielmetti Vineyard is planted on sandy loam with intrusions of clay; both Blocks 4 and 6 contain a large percentage of Perkins loam; Block 4 also contains Positas gravelly loam while Block 6 also includes Zamora silt loam. Home Ranch is Gravel and loam.

Training: Both vineyards use the Vertical Shoot Position (VSP) trellising method.