

THE  
**STEVEN KENT**  
WINERY

*Lot 541 – Cabernet Franc/Cabernet Sauvignon Blend*  
LIVERMORE VALLEY

**L**ot 541 encompasses many of the beautiful qualities of both of its constituent parts: Cabernet Franc and Cabernet Sauvignon. The name refers to the fact that the Cabernet Franc was the 41<sup>st</sup> wine to be made in 2005 in the small lot winery where we do all of our production. This wine is a blend of 42% Cabernet Franc from the Ghielmetti Vineyard and 58% Cabernet Sauvignon from the McGrail Vineyard, both located in the historic Livermore Valley.

Cabernet Franc is quickly becoming one of my favorite varieties to work with, and based upon vintages that are currently in barrel, one of the real stars on the Ghielmetti site. Possessed of an otherworldly aromatic mélange of fire-burned wood, sandalwood essence, red fruits, and licorice; and with a gravitas borne of beautifully integrated acidity more so than tannin, Cabernet Franc is a very fetching wine. All of these notes and more show through dramatically in Lot 541. Adding to the weight of the wine and bringing darker fruits such as cassis to the fore is the clone 15 Cabernet from McGrail Vineyard. On entry the wine is very supple, owing texture and flavor to Cabernet Sauvignon. On the mid-palate, though, the wine turns a bit to the red fruit spectrum and shows wonderful, palate-cleansing, flavor-lengthening acidity. The finish is very long and nods toward Franc.

Each of these wines was 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.

#### **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 17-26, 2005

**Fruit:** Cabernet Franc (42%) from the Ghielmetti Vineyard, harvested on October 17 and clone 15 Cabernet Sauvignon (58%) from the McGrail Vineyard harvested on October 26. 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 Cabernet Franc was fermented in ¾ ton, open-topped vessels, and the Cabernet Sauvignon was fermented in stainless steel tank. Malo-lactic fermentation was induced in barrel.

**Aging:** Final barrel selection resulted in approximately 50% new oak, the majority of which was American. French and Hungarian barrels were also used.

**Time in Barrel:** 24 months

**Release Date:** June 7, 2008

#### **VINEYARD**

**Location:** The Ghielmetti Vineyard is located about 3.4 miles east of the Winery on the corner of Reuss and Tesla Roads. The McGrail Vineyard is about 1.5 miles east of the Winery on Greenville Road.

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

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