



THE
STEVEN KENT
WINERY

2004 “Eutaxia”
RED BLEND • LIVERMORE VALLEY

Eutaxia is a Greek word that means well ordered or well developed, and these meanings perfectly describe our latest Future Release Program wine—a blend of Cabernet and Barbera from the Livermore Valley.

From its extremely juicy entry and supple mid-palate to the fine interplay of tannin and acid on the finish, this wine shows off the best qualities of both Cabernet and Barbera, and – more importantly — displays how well these varietals work together. 2001 Vincere was the first wine that blended Cab and Barbera, and since then, we have used the two grapes together numerous times. Barbera provides the gumption, punching up brooding Cab with its cherry fruit and wonderful acidity. Cabernet is the stalwart in the relationship, buttoning down structure and adding mid-palate richness. Together, one gets a beautifully rich wine replete with great flavors, aromas, and heft.

HISTORY

We have been using fruit from our own Home Ranch Vineyard since the first harvest in 2000. Planted originally in 1996, this is one of the most site-specific vineyards in Livermore in respect to the nuances that wines from this vineyard display. Our first vintage of McGrail Vineyard Cabernet was 2002. Owned by Jim and Ginger McGrail, both clones of Cab from this site have served us well. In fact, fruit from the McGrail Vineyard will make its way into Steven Kent offerings through the 2006 vintage.

VINTAGE

Harvest Date: October 15 - 26, 2004

Fruit: Barbera from the Home Ranch and Cabernet from McGrail Vineyard. Both vineyards are situated in the Livermore Valley. Alcohol 14.0%.

Fermentation: After destemming and crushing the fruit was fermented separately in ¾ ton open-topped fermenters. Fermentation and maceration lasted about two weeks. Malo-lactic fermentation was induced in barrel.

Aging: This wine was aged in predominantly new American oak barrels. A smaller percentage of Hungarian and French barrels were used.

Time in Barrel: 18 months

Release Date: October 13, 2007

VINEYARD

Location: McGrail Vineyard is located on Greenville Rd in Livermore about 1.5 miles east of the Winery. Home Ranch is located on Tesla Road.

Soil: McGrail Vineyard: sandy loam; Home Ranch: riverbed gravel with clay intrusions.

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

GROWING SEASON

Rainfall: 14.13 inches

Bloom: May

Weather: Wet winter led to mild early Spring. Less than 1 inch of rain from April to September. Temperate summer, average July and August temperatures of about 89°.