



THE STEVEN KENT WINERY

## FUTURE RELEASE PROGRAM

### 2010 Cabernet Franc

#### 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 exotic blend of aromas and flavors that are equal parts fruit-borne and wood-related (but not via barrel), this wine is black cherry, coffee, cocoa, violet, sandalwood, and licorice. While there is pleasing richness on the entry, Cab Franc's acidity and austere fruit components definitely inform this release's mid-palate and extremely lengthy finish. The tannins are beautifully integrated and will help this wine to age beautifully for the next 7-10 years.

The 2010 Cabernet Franc is 100% varietal, with fruit harvested from Block 4 at the Ghielmetti Estate Vineyard. Tasting my way blind through the grouping of barrels, I assigned grades to each sample a number of different times throughout the wines' aging. Mock blends are then put together to make sure that what shows wonderfully well alone adds even more to the blend.

Thus, the 2010 Cabernet Franc made exclusively for members of our Future Release Program is a combination of 45% new oak, and 55% second use barrels. All of the barrels are French oak from coopers such as François-Frères, Le Grand, and Quintessence. The blend was in barrel a total of 28 months. Fewer than 200 cases were produced in this vintage.

#### **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:** November 6, 2010

**Fruit:** 100% Cabernet Franc from the Ghielmetti Vineyard – Block 4. The fruit came in with brix levels of 23.4° and a complex, ripe flavor profile. Alcohol 13.7%.

**Fermentation:** After destemming and crushing the wine was fermented in 1½ ton, open-topped vessels. Fermentation and maceration lasted about 14 days, and Malo-lactic fermentation was induced in barrel.

**Aging:** Final barrel selection resulted in 45% new French oak and 55% second-use French barrels.

**Time in Barrel:** 28 months

**Production:** 194 cases

**Release Date:** April 5, 2014

#### **VINEYARD**

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

**Soil:** Ghielmetti Vineyard is planted on sandy loam with intrusions of clay; Block 4 contains mostly the Positas Gravelly Loam soil series.

**Training:** Vertical Shoot Position (VSP) trellising method.