

THE
STEVEN KENT
WINERY

2003 VINTAGE CABERNET SAUVIGNON PORT

We are proud to announce the re-release of our second vintage of Cabernet Sauvignon Port made from fruit from our Home Ranch. Only 70 cases of this wine were made, and it is available exclusively in our Barrel Room. • With its long and glorious history, Port-style wines have entranced the palates of wine lovers since the beginning of the 18th century. Port, as we've come to know it has a somewhat apocryphal history. This much we know: the Portuguese had been making wine for centuries, tradition-bound and of low quality compared to the French. In the 1670's war with France led to blockades of French ports and an urgent need to find an alternative source of wine. • Long-time trading partners, British wine merchants traveled to Portugal to purchase finished, non-fortified wine to export to England. The quality of the wines was generally low so the British merchants created companies to take unfinished wine and finish it by adding brandy to stabilize it for the long voyage to England (famous Port companies such as Dow, Croft, and Warre are indicative of British involvement in the trade). • At this time, Port was not sweet. Native varietals were fermented dry and then fortified. Though, unconfirmed, one story is told of a British merchant who happened upon a monk who was adding brandy to a wine that had not finished fermentation. The brandy "fortified" this wine too, but in killing the yeast, it left the wine sweet. And, one of the world's greatest Wines was born. • In 2003 we bottled only one of the barrels of wine we produced. The remaining wine rested in neutral oak for an additional seven years. This style of Port is referred to as *tawny* for the color it takes on with additional barrel age. Most tawnies are blends of several vintages. A tawny from one spectacular vintage is called a *Colheita*, thus our new Port release is circumscribed both by the wondrous effects of oxidation on wine and also by the superlative qualities of a specific growing year. What the additional time in barrel has done is to transform a delicious, young wine into something far more complex and satisfying: here there are the flavors of coffee, freshly made caramel, vanilla bean, bittersweet chocolate, butter toffee, and dried fruit. In the mouth, the wine has mellowed, the sharper edges gently worn away by life. This wine triggers memories of simpler times, makes me think of the comforting aromas of daily life, the evanescence of a long-ago smoked pipe, the holiday dinners of youth. For me, there's an awful lot of wine stuffed into this small package. Enjoy over the next many years, and especially with roasted nuts, dried fruit, and good blue cheese.

THE WINE

Blend	100% Cabernet
Alcohol	20.0%
Vineyard	Home Ranch
Cases Made.....	70
Hand Picked By	Sharyn Bell, Patty Cuellar, Jen Levenberg, Tracy Ramirez, Janice Fisher, Clare Glien, Jennifer Fazio, Steven, Katherine, & Sara Mirassou