

THE  
**STEVEN KENT**  
WINERY

## 2006 CABERNET SAUVIGNON PORT, HOME RANCH, LIVERMORE VALLEY

Our 2006 Cabernet Port is the fifth release of this fortified wine, and it's available just in time for Thanksgiving dessert! Harvested by our enthusiastic Barrel Room staff from 10 rows of Cabernet on our Home Ranch estate vineyard, this wine was made as all of our other reds are until the end. The hand-harvested fruit is brought to our small-lot winery and gently de-stemmed and crushed. Fermented in small,  $\frac{3}{4}$  ton, open-top plastic bins, the fermenting wine is hand-punched several times each day during fermentation in order to extract tannin and color from the grape skins.

In 2006, Home Ranch Cabernet was harvested at nearly 26° brix. Fermentation proceeds vigorously until there is about 10° of sugar remaining. At this point, the finest brandy is introduced to the wine and magic happens. The brandy transforms great Cabernet into a wonderful elixir, thick and age-worthy. The brandy serves the dual purpose of killing yeast thereby stopping fermentation with about 10% residual sugar remaining, and allowing the wine to age for decades.

As a young wine, this Port is replete with the aromas and flavors of raspberry, roasted nuts and toasted herbs. The wine has nice viscosity in the mouth, coating the tongue. The wine is just sweet enough, and has a fair dose of acidity which helps to carry flavors on a long finish and to underscore the sweetness by limiting it.

As this wine ages, the flavors of brandied cherry will become more obvious, the oakiness will smooth out and recede, and the whiff of toasted hazelnut will develop more complexity. In this vintage, only 113 cases of 500ml bottles were produced. Stored under the proper conditions, this wine will age beautifully for many years. And to get the most from it, try this setting: your roaring fire and cold night and truly loved one, the best Stilton blue cheese you can find, walnuts and hazelnuts heated in the oven...and those thoughts of holiday time.

### HISTORY

The Home Ranch was planted in 1996 to clone 7 Cabernet. Our first vintage of Cabernet from the site was the 2000 Positive/Negative. Numbering 2.8 acres the Home Ranch Cabernet block continues to produce outstanding Cabernets as well as our yearly dessert wine.

### VINTAGE

**Harvest Date:** October 30, 2006

**Harvest Crew:** Sharyn McGrory Bell, Carol Borgardt, Michael Cooke, Rick & Stacy Dias, Jennifer Fazio, Janice Fisher, Patti Ising, Steven, Aidan, Katherine, & Sara Mirassou, Tracey & Dominic Morretta, Catie Neilson, Thom Roberts, Charlie Strebel, & Jodie Thompson.

**Fruit:** 100% Cabernet. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Residual Sugar 8.25% Alcohol 20.0%.

**Fermentation:** After destemming and crushing the fruit was fermented in stainless steel tanks. Each clone was fermented separately, barreled down then blended.

**Aging:** 4 new French oak barrels.

**Time in Barrel:** 12 months.