

THE
STEVEN KENT
WINERY

2007 CABERNET SAUVIGNON — GHIELMETTI VINEYARD, LIVERMORE VALLEY

The Steven Kent Winery is Cabernet. Our second estate site—Ghielmetti Vineyard—is planted to five clones of Cabernet covering over 18 of the 64 acres planted on the site. This Vineyard, which was planted over the course of a couple of years starting in 2000, is quickly becoming the crown jewel of the Livermore Valley. With each successive vintage, the complexity and world-class quality of its Cabernet Sauvignon, Cabernet Franc, and Petit Verdot become more obvious and result in small-lot wines such as the 2007 Cabernet Sauvignon—Ghielmetti Vineyard. Typified by intense aromas of black cherry, cassis, toasty oak, and licorice when newly opened, this wine gains in organoleptic complexity and *bigness* of structure as it opens. That opening, too, reveals a matrix of tannin and acidity that underscores the density of fruit and insures long-term age-worthiness. • Each harvest season we work with a limited number of small, immaculately farmed Cabernet vineyards that have displayed the ability to produce fruit of the highest possible quality and distinctiveness. These vineyard sites represent the best that the Livermore Valley has to offer. • After harvest, fermentation, and barreling down of the wines, we taste all of our Cabernet lots individually and often (we always vinify vineyard sites, and within the vineyard sites-individual clones of Cabernet-separately) to determine which lots have the possibility of being represented as a vineyard-designate and which work best as part of a larger blend. • The amount of change wines go through during the aging process is substantial. A sure-fire winner early won't make the cut 18 months later. • The converse happens on occasion also. Our single goal is to produce profound wines of great quality and individuality. Each vineyard designate will only be released if it is appreciably more singular and of higher quality than a larger blend. We believe that our members and guests have come to expect this from the Steven Kent Winery, and we expect it from ourselves as well. • The 2007 Cabernet Sauvignon—Ghielmetti Vineyard is the second release of this wine. Three clones, two of which are normally part of our Premier Cabernet Collection wines, make their way into this release. Clone 30 is prized for its powerful elegance and refined finish; Clone 4 for its rampant, dark fruit and complexity of aroma; and Clone 337 for its elegance and slightly more red-fruit orientation.. This wine is 25% each Clone 30 and Clone 337, and 50% Clone 4. • As with all of our red wines, this Cabernet was bottled without filtration and fining. Only four barrels were deemed of sufficient quality to be given the imprimatur: Single Vineyard Series. Thus, less than a total of 100 cases of 750ml and magnums were produced in this vintage. The wine was aged for 24 months in a combination of French and Hungarian barrels. We hope you enjoy.

HISTORY

The Ghielmetti Vineyard was planted in 2000-2002 to 11 different grapes in 20 distinct blocks. This 64-acre vineyard is located 3.4 miles east of the Winery. Steven Kent Winery produces several small-lot, world-class wines from the Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc grown there.

VINTAGE

Harvest Date: October 11 – October 24, 2007

Fruit: 100% Cabernet – Clone 4(50%), Clone 30(25%), Clone 337(25%). The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.6%.

Fermentation: After destemming and crushing the fruit was fermented in 1 ½ ton open-top fermentors. Each clone was fermented separately, barreled down then blended.

Aging: 75% new barrels, 75% French oak (Radoux, Francois Frères, Quintessence) and 25% Hungarian (Trust) barrels were used.

Time in Barrel: 24 months.

VINEYARD

Location: Ghielmetti Vineyard is located on the southeast corner of Reuss and Tesla Roads in the Livermore Valley.

Soil: The Ghielmetti Vineyard is comprised of six distinct soil types including Perkins loam, Positas gravelly loam, and Zamora silt loam. Each block was meticulously laid out to correspond to changes in soil type and orientation of topography.

Training: All blocks employ the Vertical Shoot Position (VSP) trellising method.

The Steven Kent Winery • 5443 Tesla Road • Livermore, CA 94550 • 925.243.6440 • www.stevenkent.com