

THE
STEVEN KENT
WINERY

2007 Cabernet Sauvignon
ESTATE GROWN | LIVERMORE VALLEY

The 2007 Cabernet Sauvignon — *Estate Grown*, Livermore Valley, is the first 100% Cabernet we have produced that specifically highlights the many virtues of our two estate vineyards. Comprised of 23% Home Ranch Cabernet and 77% Ghielmetti Vineyard Cabernet, this wonderful wine shows all the elegance and power together that each site has shown many times separately.

Good winemaking should reveal all the angles and elbows of a particular site (assuming that the site, like our estate vineyards, has some inherent quality that should be showcased). This is one aspect that makes vineyard-designated wines so appealing to wine lovers. In revealing the *truths* about the particular site, the wine fixes a quality to a place in the wine lover's mind, and that wine ends up being like no other. What sometimes is overlooked, however, is that blended wines take the best qualities from each of their vineyard components, and in a synergistic revelation, the wine is more than the sum of its parts.

Over the years we have made single vineyard wines from each of the sites that were used for our 2007 *Estate Grown* Livermore Valley blend. Each site adds its aromas and flavors and structures to the whole to create a wine of wonderful taste and complexity. In the nose aromas of black cherry, cassis, tobacco, licorice, mint, and toasty oak combine with a round mid-palate and significant finishing tannins to produce a wine that will pair beautifully with food as well as age for 10 years.

Each lot of wine was made separately then blended about 6 months prior to release. A strict selection of barrels resulted in a blend that spent a total of about 24 months in 100% new oak barrels.

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: October 17 – 24, 2007

Fruit: 23% Clone 7 Cabernet from the Home Ranch; 15.4% each of clones 30, 191, and 337; and 30.8% clone 4 all from Ghielmetti Vineyard. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.5%.

Fermentation: After destemming and crushing each separate lot of fruit was fermented in small, open-topped fermenters. After a cold-soaking period, the must was inoculated with yeast. Fermentation and maceration lasted about three weeks. Malo-lactic fermentation was induced in barrel.

Aging: Final barrel selection resulted in 100% new oak, a blend of French and American barrels.

Time in Barrel: 24 months

Release Date: September 2, 2010.