

THE
STEVEN KENT
WINERY

2008 CABERNET SAUVIGNON - HOME RANCH VINEYARD, LIVERMORE VALLEY

The Steven Kent Winery is Cabernet. Our Home Ranch Vineyard produces the most instantly recognizable Cabernet fruit we have worked with in the Livermore Valley. Put 20 Cabernet samples on a table and the Home Ranch, in its best years, stands solidly apart from the rest. From a vineyard planted in 1996 to clone 7, this site shows its pedigree and distinctiveness in an intense minty/peppery quality that is wrapped in a viscous blanket of cassis, chocolate, and black fruit.

The 2008 Cabernet Sauvignon, Home Ranch is a fleshy, opulent wine showing a wonderful aromatic mix of rich black cherry and cassis fruit, bittersweet chocolate, mint and barrel spice. After a ripe and supple entry of black fruit and mint, a viscous lengthy mid-palate leads to a long finish characterized by broad tannins and balancing acidity. In 2008, the Home Ranch Cabernet proved to be the most tight and toothsome of our three Single Vineyard Cabernets. The structure, though, will allow the abundant fruit to unwind over time and will aid in this wine's considerable age-worthiness.

As with all of our red wines, this Cabernet was bottled without filtration and fining. Only 73 cases, aged for 24 months in 100% new American and French oak barrels, were produced in this vintage. The 2008 Cabernet Sauvignon, Home Ranch is one of three Cabernets we produced from this vintage that was deemed worthy of being accorded one of our highest designations: Single Vineyard Series. We hope you enjoy.

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 be one of the most distinctive wines we produce and a favorite of club members and guests.

VINTAGE

Harvest Date: October 22, 2008

Fruit: 100% Cabernet – clone 7. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.4%.

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

Aging: 100% new American and French Oak barrels chosen for this offering.

Time in Barrel: 24 months.

Release Date: September 1, 2011

VINEYARD

Location: Home Ranch is located on Tesla Road.

Soil: Home Ranch: riverbed gravel with clay intrusions.

Training: All vineyards use the Vertical Shoot Position (VSP) trellising method.