

THE
STEVEN KENT
WINERY

**2009 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 2009 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 and red fruits and the characteristic Home Ranch “perfume,” a viscous lengthy mid-palate leads to a long finish characterized by broad tannins and balancing acidity. The 2009 Home Ranch Cabernet is currently showing significantly more acidity than its 2008 version. This bright acid, coupled with significant tannin, should allow the wine to age 10-15 years under proper cellaring conditions. Though it is more open in its youth than the other two Single Vineyard Series offerings, this wine will benefit by a year or two of bottle age before starting to drink.

As with all of our red wines, this Cabernet was bottled without filtration and fining. Only 90 cases, aged for 24 months in 100% new French & American oak barrels, were produced in this vintage. The 2009 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 27, 2009

Fruit: 100% Cabernet – clone 7. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.2%.

Fermentation: After destemming and crushing the fruit was fermented in open-top fermentors. It went through primary fermentation and maceration in bin then malolactic fermentation was induced in barrel.

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

Time in Barrel: 24 months.

Release Date: August 30, 2012

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.