

THE
STEVEN KENT
WINERY

**2009 CABERNET SAUVIGNON — SMITH RANCH,
LIVERMORE VALLEY**

The Steven Kent Winery is Cabernet. We have used fruit from the Smith Ranch since 2002 (that wine being one of best we have produced), and in its best years it yields a wine of power, wonderful mid-palate finesse, and length on the finish. This vineyard is planted to Clone 8 of Cabernet and is the only site we use regularly to contain that clone.

- Each harvest season we work with a 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.
- In past vintages Smith Ranch has tended to the austere side in its fruit presentation, and 2009 begins the same way, with preliminary tasting notes highlighting the black, brooding quality of the fruit and the significant tannin from mid-palate to finish. As the wine opens up, additional aromas of toasty oak, and black raspberry come to the fore. The massiveness of this wine is leavened by an obvious and welcome sense of minerality in the mouth. The 2009 Smith Ranch Cabernet needs several years in bottle before it begins to unfold its many charms. With proper storage, this wine should improve over the next 10-15 years.
- As with all of our red wines, this Cabernet was bottled without filtration and fining. Only two barrels were deemed of high-enough quality to win the imprimatur: Single Vineyard Series. Thus, only 46 cases were produced. We hope you enjoy.

HISTORY

The Cabernet block from which we harvested the fruit for this wine is an 11.1 acre block of the Smith Ranch (total acreage is 154). Our first harvest from this site was in the 2002 vintage. Each year we purchase about three tons of fruit. The site is mostly loam but has cobble in various sections. The Cabernet is Clone 8.

VINTAGE

Harvest Date:	November 5, 2009
Fruit:	100% Cabernet – clone 8. The fruit came in with brix levels of 24° and a complex, ripe flavor profile. Alcohol 14.8%.
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 barrels, 100% French (2) were hand-chosen for this wine.
Time in Barrel:	24 months.
Release Date:	August 30, 2012

VINEYARD

Location:	Smith Ranch is located on the southwest corner of Arroyo and Wetmore Roads in the Livermore Valley.
Soil:	Loam with intrusions of cobble.
Training:	All blocks use the Vertical Shoot Position (VSP) trellising method.