



2010 Cabernet Sauvignon
SMITH RANCH VINEYARD
LIVERMORE VALLEY

THE STEVEN KENT WINERY

The Steven Kent Winery is Cabernet. 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. 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.

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, but in the nose this wine shows beautiful and intense aromatic notes of chocolate, black fruit, and pencil shavings. It is in the mouth, though, that this vintage most closely resembles those that have come before it in the sense of the austere, 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 as well as a touch of acid-tinged red fruit on the finish. The 2010 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 one barrel was deemed of high-enough quality to win the imprimatur: Single Vineyard Series. Thus, only 21 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 6, 2010
- Fruit:** 100% Cabernet – clone 8. The fruit came in with brix levels of 24° and a complex, ripe flavor profile. Alcohol 14.0%.
- Fermentation:** After destemming & crushing the fruit was fermented in open-top fermentors. It went through primary fermentation & maceration in bin then malolactic fermentation was induced in barrel.
- Aging:** 100% new French Oak barrels chosen for this offering.
- Time in Barrel:** 24 months.
- Production:** 21 cases
- Release Date:** August 29, 2013

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:** Vertical Shoot Position (VSP) trellising method.