



THE STEVEN KENT WINERY

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## 2015 CABERNET SAUVIGNON PORT LIVERMORE VALLEY

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### WINEMAKER NOTES

This Cabernet Port is the 14th release of this fortified wine, and it's available just in time for Thanksgiving dessert! This wine was made as all of our other reds are until the end. The hand-harvested fruit is brought to our small-lot winery and gently de-stemmed and crushed. Fermented in small, ¾ ton, open-top plastic bins, the fermenting wine is hand-punched several times each day during fermentation in order to extract tannin and color from the grape skins.

In 2015, the Cabernet was harvested at nearly 26° brix. Fermentation proceeds vigorously until there is about 10° of sugar remaining. At this point, the finest brandy is introduced to the wine and magic happens. The brandy transforms great Cabernet into a wonderful elixir, thick and age-worthy. The brandy serves the dual purpose of killing yeast thereby stopping fermentation with about 9.1% residual sugar remaining, and allowing the wine to age for decades.

As a young wine, this Port is very much a true reflection of the variety from which it was made. Unlike the traditional Port grapes, Cabernet has elegance to it, even at its most tannic. This new release reflects the texture of its base wine in the roundness of fruit and the lack of hard tannins in the mouth. There is an abundance of caramel, chocolate, and allspice in the nose, and – in the mouth – there are very rich and viscous flavors of chocolate, spice, black fruits, and mocha. Showing its youth now, as the wine ages the flavors of brandied black fruit will become more obvious, the oakiness will smooth out and recede, and the whiff of toasted spices will develop more complexity. In this release, only 101 cases of 375ml bottles were produced. Stored under the proper conditions, this wine will age beautifully for many years. And to get the most from it, try this setting: your roaring fire and cold night and truly loved one, the best Stilton blue cheese you can find, walnuts and hazelnuts heated in the oven, and those thoughts of holiday time.

### VINEYARD SOURCE(S)

100% Cabernet Sauvignon; 65% Clone 337 from Ghielmetti Estate Vineyard, 35% from the Tarantino Vineyard.

### HARVEST DATA

10/08/15 Tarantino Vyd. & 10/16/15 Ghielmetti Vyd. | Residual Sugar 9.1% | Alcohol 19.0%

### FERMENTATION

After destemming and crushing the fruit was fermented in open-top plastic bins. It was then barreled down.

### COOPERAGE

Aged for 15 months neutral French oak.

### CASES PRODUCED

101 cases

### RELEASE DATE

November 12, 2016