

THE
STEVEN KENT
WINERY

1996 CABERNET SAUVIGNON

For nearly 150 years my family has been making wine in California. For my father and me (the fifth and sixth generation of family wine makers) the making of wine is not just a business, it represents passion, experience, and a love of working with fickle nature to craft something of beauty and excellence. After a century-and-a-half of working the land, and a lifetime of collecting and tasting the world's best wines, our life-long goal of producing wines that can be considered as great as any in the world is about to be realized. September 1, 1999 marks the birth of The Steven Kent Winery and our first release of Cabernet Sauvignon. The Livermore Valley, the source of our fruit, is one of the oldest grape-growing regions in California, with vineyard planting dating back to 1849. Together extremely rocky infertile soils, warm days, and fog-bound nights form a perfect growing environment for wines of individual and expressive character. After six generations of wine making, our journey is just beginning. *We hope you will be joining us.*

The fruit for the The Steven Kent Winery 1996 Cabernet Sauvignon came from the Folkendt Vineyard in the Livermore Valley. Just over 4 acres, this vineyard is planted in sandy clay soil to 2,644 vines in a 6'x11' configuration. Owner, Stefan Folkendt, planted this gently-rolling parcel in May of 1992 to Cabernet clone 8 on 110R rootstock. Folkendt is employing the Smart-Dyson trellising system (a variation of the Vertical Shoot Position (VSP) system) in the vineyard. 1996 marks the first harvest of fruit from this vineyard to be used for The Steven Kent Winery.

In 1996 we planted the Steven Kent Vineyard about 1.5 miles west of the Folkendt Vineyard. The Steven Kent Vineyard is a 12-acre parcel of Chateau Margaux clone Cabernet Sauvignon divided into three four-acre sections with different vine spacings (meter-by-meter, 6'x6', 6'x12'). The vineyard is planted on a gravel bed that

extends to a depth of over 800 feet. The rocky, well-drained soil is reminiscent of many vineyards in Bordeaux. This vineyard will come into production in 1999 or 2000.

Our "non-interventionist" wine making philosophy was supported by the 1996 release of The Steven Kent Winery Cabernet Sauvignon. A small yield of extremely well-grown fruit was aged in medium toast American oak barrels for 12 months. The resulting wine, which was bottled without fining or filtration, is extremely dark in color and tannic in structure. Although capable of aging in excess of 10 years, the wine yields up many layers of intense aromas and flavors of cedar, tobacco, chocolate, green olive, and dark stone fruits after aeration.

The wine was bottled in 750ml and 1.5L formats. A very small number of 3L and 5L bottles is also available. The wine is priced at \$45 per 750ml bottle.

THE VINEYARD

Grape Source	Folkendt Vineyard
Size/Number of vines	4 acres/2,644
Clone/Rootstock	Clone 8/110R
Trellis system	Smart-Dyson
Soil type	Sandy clay

THE WINE

Varietal	Cabernet Sauvignon
Alcohol	12.88%
pH	3.64
TA	71
Cases produced	1,220 (750ml equiv.)

