

THE  
**STEVEN KENT**  
 WINERY

# 1997 CABERNET SAUVIGNON

**F**or 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 was realized - September 1, 1999 marked 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 1997 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. 1997 marks the second harvest from the Folkendt Vineyard used for The Steven Kent Winery.

In 1996 we planted both the Steven Kent Vineyard and the Home Ranch Vineyard about 1.5 miles west of the Folkendt Vineyard. The Steven Kent Vineyard is a 12-acre parcel of clone 7 Cabernet Sauvignon divided into two sections with different vine spacings (meter-by-meter and 6'x6'). The Home Ranch Vineyard is a 2.8 acre "estate"

parcel planted to clone 7 Cabernet in a 6'x6' configuration. Both vineyards have VSP trellising systems and are planted in very rocky soil. The Steven Kent Vineyard and Home Ranch Vineyard will come into production in 2000.

Our "non-interventionist" wine making philosophy is supported by the 1997 release of The Steven Kent Winery Cabernet Sauvignon. A small yield of fruit was aged in medium toast American oak barrels for 16 months. Believing that the truest essence of Steven Kent Cabernet is experienced in this fashion, the wine was racked but was bottled without fining or filtration. This vintage produced a wine with great complexity: layers of intense aromas and flavors of dark stone fruit, cedar, chocolate, and spicy wood are revealed by aeration.

This wine is capable of aging in excess of 10 years and was bottled in 750ml and 1.5L formats. A very small number of 3L and 5L bottles is also available.

## 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 . . . . . 13.71%  
 pH . . . . . 3.65  
 TA . . . . . .66  
 Cases produced . . . . . 1,570