

# 1998 STEVEN KENT

There were two sources of fruit for the 1998 vintage of The Steven Kent Winery Cabernet Sauvignon. 85% of the vintage is Cabernet obtained from one of our traditional sources, the Folkendt Vineyard. Just over 4 acres, this vineyard is planted in sandy clay soil to 2,644 vines in a 6' x 11' configuration. The vineyard was planted in 1992 to Cabernet clone 8 on 110R rootstock and employs the Vertical Shoot Position (VSP) trellising system. 1998 marks the third harvest of fruit from the Folkendt Vineyard to be used for our Cabernet. • The remaining portion of the vintage is Merlot from the "Block 4" vineyard in the Livermore Valley. Planted in the early 1990's, Block 4 has historically produced some of the highest quality Merlot fruit in the Valley. This vineyard is planted in soil similar to the Folkendt Vineyard, and the 1998 harvest marks the first time we have used fruit from this vineyard in our wine. • Our "non-interventionist" wine making philosophy is validated by the 1998 release of The Steven Kent Winery Cabernet. The highest quality Cabernet and Merlot were fermented and aged separately for 16 months in 100% new, medium-toast American oak barrels. The two lots were then blended and bottled without filtration and fining. The resulting wine was aged for six months in the bottle before release. • This wine shares many of the same attributes as previous releases: great complexity characterized by layers of cedar, cassis, toasty oak, and bittersweet chocolate aromas and flavors. In the mouth, the wine has a rich silkiness reminiscent of 1997, and the firm tannic structure and abundant acidity reminds us of 1996. • Evolving more slowly than 1997, this wine will continue to age beautifully for 10 years or more. Small quantities of 1.5L, 3L, and 5L bottles are available from the Winery.

