

THE
STEVEN KENT
WINERY

2004 Cabernet Sauvignon
LIVERMORE VALLEY

The 2004 Cabernet Sauvignon, Livermore Valley, our eighth vintage, is a 100% Cabernet offering made from fruit grown on the HRV and McGrail vineyards.

This wine, which is crafted from fruit grown on two of the finest Cabernet vineyards in the Livermore Valley, is a wonderful testament to its vintage. Cooler than 2003, the 2004 vintage allowed for similarly lengthy hang-time, and the corresponding decrease in sugar and maintenance of acid. Replete with the aromas of ripe cassis, toasty oak, cocoa, and tobacco, this wine shows a nicely intricate and integrated nose. In the mouth, the 2004 Cabernet is tighter and significantly more tannic than the 2003 vintage. A very dense mid-palate highlighted by dark fruit flavors of cassis and black cherry dominates, and the cooler vintage is underscored by the significant acidity that carries the myriad flavors to a long conclusion.

Each of three lots of Cabernet was vinified separately and put into oak for 16 months. A strict selection of barrels resulted in the final blend which went back into oak for another eight months before bottling.

HISTORY

The Steven Kent Winery was started in 1996 with the planting of our vineyard site and a mission to produce distinctive Cabernet from the Livermore Valley that could compete in quality with any other appellation. Our first vintage – 1996 – was released three years later to much acclaim, setting a quality benchmark for Cabernet from Livermore.

Though not beholden to 100% Cabernet wines, desiring instead to produce the best possible offering, most of our releases have been varietally pure. Our experience working with Livermore Valley fruit has shown this varietal, grown here, to be a hallmark of both complexity and grace.

VINTAGE

Harvest Date: October 2004

Fruit: Clone 7 Cabernet from HRV and clones 8 and 15 from McGrail Vineyard were harvested from their respective sites within a week of each other. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 13.8%.

Fermentation: After destemming and crushing the fruit was fermented in stainless steel tanks. After a cold-soaking period, the must was inoculated with yeast. Fermentation and maceration lasted about two weeks. Malo-lactic fermentation was induced in barrel.

Aging: Final barrel selection resulted in 80% new oak, approximately half American, half French.

Time in Barrel: 24 months

VINEYARD

Location: The Home Ranch site is about 1.5 miles west of McGrail Vineyard. Both sites are in the eastern half of the Livermore Valley appellation. The sites are 500 to 800 feet above sea level, respectively.

Soil: Home Ranch is planted on riverbed gravel with intrusions of clay; McGrail Vineyard is planted on sandy loam.

Training: Both vineyards use the Vertical Shoot Position (VSP) trellising method.