

T H E
STEVEN KENT
W I N E R Y

2005 Cabernet Sauvignon
LIVERMORE VALLEY

The 2005 Cabernet Sauvignon, Livermore Valley, our ninth vintage, is a 100% Cabernet offering made from fruit grown on the HRV and McGrail vineyards.

Though not the first vintage of Cabernet to include our estate HRV vineyard fruit in the blend, this wine displays the wonderfully complex mint notes more dramatically than any other. In addition, ripe cassis, toasty oak, and tobacco notes work together to create an intricate and integrated nose. In the mouth, the 2005 Cabernet is tighter and more tannic than either of the previous two vintages though the mouthfeel of this wine is as silky. As is the custom with our Livermore Valley Cabernet the wine's balancing acidity 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 26 – November 2, 2005

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 14.5%.

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 68% new oak, the majority of which was American. French and Hungarian barrels were also used.

Time in Barrel: 24 months

Release Date: January, 2008

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.

GROWING SEASON

Rainfall: 12.98 inches

Bloom: May

Weather: Below average rainfall in the first quarter of the year led to a very wet April (three times the average rainfall), though bloom and set were not adversely affected. Below average rainfall for the rest of the year coupled with dramatic swings in temperature, especially in the heart of the growing season resulted in one of the most challenging growing years for us.