

THE
STEVEN KENT
WINERY

2006 Cabernet Sauvignon
LIVERMORE VALLEY

The 2006 Cabernet Sauvignon, Livermore Valley, our tenth vintage, is a 100% Cabernet offering made from fruit grown on four sites, spanning the highest quality in the appellation: Ghielmetti Vineyard, Home Ranch Vineyard, Smith Ranch, and McGrail Vineyard.

Good winemaking should reveal all the angles and elbows of a particular site (assuming that the site, like our Home Ranch Vineyard, has some inherent quality that should be showcased). This is one aspect that makes vineyard-designated wines so appealing to wine lovers. In revealing the *truths* about the particular site, the wine fixes a quality to a place in the wine lover's mind, and that wine ends up being like no other. What sometimes is overlooked, however, is that blended wines take the best qualities from each of their vineyard components, and in a synergistic revelation, the wine is more than the sum of its parts.

Over the years we have made single vineyard wines from each of the sites that were used for our 2006 Livermore Valley blend. Each site adds its aromas and flavors and structures to the whole to create a wine of wonderful taste and complexity. In the nose aromas of black cherry, cassis, tobacco, creosote, mint, and toasty oak combine with a round mid-palate and significant finishing tannins to produce a worthy successor to our 2005 vintage.

Each lot of wine was made separately then blended about 6 months prior to release. A strict selection of barrels resulted in a wine that spent a total of about 24 months in 71% new oak barrels.

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 12 – November 2, 2006

Fruit: Clone 7 Cabernet from the Home Ranch; clones 4, 6, 30, and 337 from Ghielmetti; clone 8 from the Smith Ranch, and clones 8 and 15 from McGrail Vineyard were harvested from their respective sites over the course of three weeks. The fruit came in with brix levels of just over 25° and a complex, ripe flavor profile. Alcohol 14.4%.

Fermentation: After destemming and crushing each separate lot of fruit was fermented in stainless steel tanks or small, open-topped fermenters (depending upon the size of the lot). 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 71% new oak, a blend of American, French and Hungarian barrels.

Time in Barrel: 24 months

Release Date: April, 2009