



2010 "The Premier" Cabernet Sauvignon LIVERMORE VALLEY

THE STEVEN KENT WINERY

The Steven Kent Winery has been producing Cabernet Sauvignon since the 1996 vintage from the historic vineyards of the Livermore Valley wine country. Steven Kent was founded in Livermore Valley because the region offers world-class quality the equal of any other Cabernet-producing area in the world. Over time, we have expanded the number of great sites from which we harvest Cabernet. All of these sites are immaculately farmed and have displayed the ability to produce fruit of the highest possible quality and distinctiveness. These vineyard sites represent the best that the Livermore Valley has to offer.

After harvest, fermentation, and barreling down of the wines, we taste all of our Cabernet lots individually and often (we always vinify vineyard sites, and within the vineyard sites-individual clones of Cabernet-separately) to determine which lots have the potential to show all the beauty and greatness with which these sites are imbued. Generally, we will have 125-150 separate barrels of Cabernet to evaluate. In 2010, as with previous years, only four of the 130 barrels were deemed being of great-enough quality to earn our top mark: The Premier. We do not have particular vineyard sites or clones automatically slated for inclusion in The Premier. Rigorous blind tasting and barrel selection determine the final blend. Clone 30 from the Ghielmetti Estate vineyard, clone 7 from the Home Ranch, and clone 8 from the Smith Ranch were blended to create the greatest expression of Cabernet from the Livermore Valley in this vintage. This wine is 100% Cabernet.

The 2010 vintage was a challenging one from the beginning. A cool Spring led to slightly later bud break than average. And while overall Summer temperatures were about average (and warmer than 2009), there was very significant cooling and rainfall during the middle of Cabernet harvest. The Premier 2010 shows notes of tobacco, licorice, and black fruit in the nose. On entry, the wine shows viscosity and a broad tannic mouthfeel. The aromas are mirrored in the mouth, and the flavors are carried by significant acidity and tannin to a long conclusion.

As with all of our red wines, The Premier – 2010 was bottled without filtration and fining. Fewer than 100 cases were produced. We hope you enjoy.

VINTAGE

Harvest Date:	October 27 – November 6, 2010
Fruit:	100% Cabernet Sauvignon. 40% each from Ghielmetti Estate and the Home Ranch vineyards; 20% was harvest from the Smith Ranch. The fruit came in with brix levels of 24.5° and a complex, ripe flavor profile. Alcohol 14.3%.
Fermentation:	After destemming and crushing the fruit was fermented in 1 ¾ ton open-top fermentors. It went through primary fermentation and extended maceration in bin then malolactic fermentation was induced in barrel.
Aging:	100% new French oak barrels were used for aging. Taransaud, Le Grand, and François-Frères are favored coopers.
Time in Barrel:	24 months.
Production:	173 six-packs
Release Date:	May 3, 2013