



THE STEVEN KENT WINERY

HARVEST & PRESS DATE

September 10

PRESS DATE

November 25 – November 29

BLEND

100% Cab Franc

VINEYARDS

Cresta Blanc

FERMENTATION

Stainless steel tank, 54 days

pH

3.28

TA

.61 g/l

ALC

12.9%

AGING

5 months in stainless steel

PRODUCTION

410 cases

RETAIL PRICE

\$30

2024 CAB FRANC BLANC

More than 400 cases of this rare wine were made in this vintage for our restaurant and wine shop partners around the country, and its tier is the linchpin of our family mission to make the best \$30 Cab Franc in the world.

CRESTA BLANCA VINEYARD sits at 520 feet above sea level, west of center in the heart of the Livermore Valley AVA. Grafted over from Merlot in 2014, this site comprises 18 acres of clone 5 (ENTAV 331) Cab Franc. Named for the prominent geologic feature adjacent to it, this vineyard has served as a source for both white and red Cab Franc for The Steven Kent Winery.

A BLOCK OF FRUIT AT THE NORTHERN END of the vineyard was harvested 28 days earlier than its red counterpart on the south end of the site. Making white wine from red grapes has a centuries-old tradition in *Champagne*. The juice of practically all red grapes is clear; it is the contact with skins during fermentation that creates red wines. If you direct, whole cluster press less ripe red grapes gently to minimize color uptake, then ferment the juice at a very low temperature (48°) for two months you end up with beautiful white wine. Reminiscent of unripe, white stone fruit with significant mid-palate heft, this unique wine's aroma and flavor leap from the glass and pair beautifully with food.

The **MIRASSOU FAMILY** is the oldest family of winemakers in the US. Seven generations have been fortunate enough to have worked in the vineyards and cellars of California to produce wines that, even if in only a small way, change people's lives.

AMERICA'S OLDEST FAMILY OF WINEMAKERS
SINCE 1854