



THE STEVEN KENT WINERY

HARVEST DATE

October 30 – November 1

PRESS DATE

November 25 – November 29

BLEND

100% Cab Franc

VINEYARDS

Home Ranch, Casa de Viñas

FERMENTATION

1.7-ton, open top, hand
punch 26 days

pH

3.60

TA

.56 g/l

ALC

13.5%

AGING

14 months in neutral French
oak puncheons

PRODUCTION

1030 cases

RETAIL PRICE

\$30

2023 CAB FRANC, LIVERMORE VALLEY

More than 1,000 cases of this 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.

TWO VINEYARDS, CRESTA BLANCA & GHIELMETTI,

bracket the heart of the Livermore Valley AVA and are the sources of fruit for this wine. Ghielmetti Vineyard is one of the crown jewels of Livermore, located in the eastern foothills and subject to significant wind during the growing season. It is the last major site to bud-out in spring and to be harvested in fall. Cresta Blanca was grafted over from Merlot in 2014 and resides about 5 miles west and 300 feet lower in elevation than Ghielmetti.

EACH BLOCK OF FRUIT WAS HARVESTED SEPARATELY,

fermented in 1.7-ton open-top fermenters and punched down manually. Steven Mirassou tasted through each fermenter, each day, to determine — through their structural progress — when the wines were ready to press. The wines were aged in neutral puncheons and concrete to minimize oak influence then blended several months before bottling. The final blend checks off all the proper Cab Franc boxes: red & dark cherry flavors, aromas of savory dried herbs (bay leaf and sage) and smoked paprika, abundant acidity, and that special *something* that makes Cab Franc so compelling.

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**