

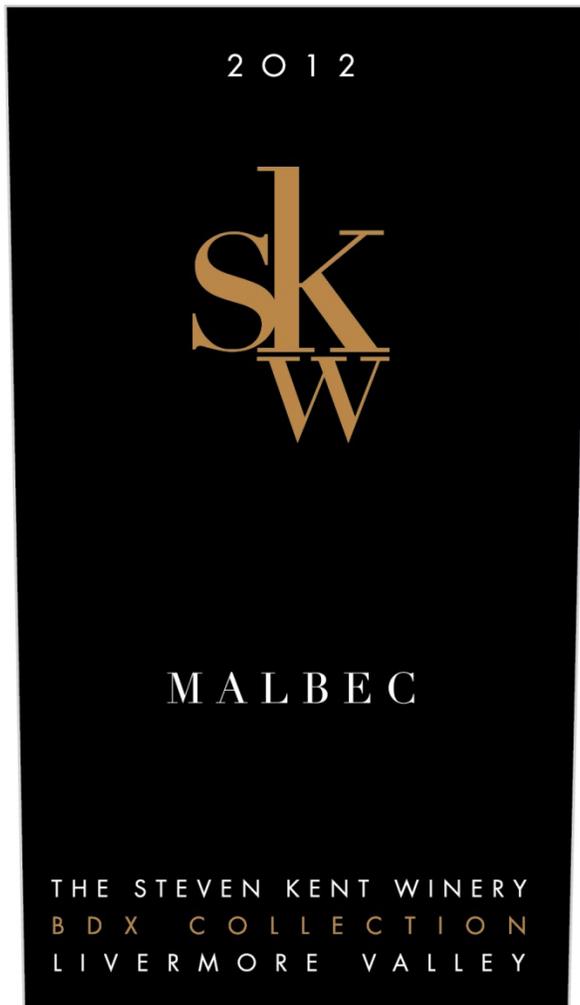


THE STEVEN KENT WINERY

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BDX COLLECTION 2012 MALBEC | LIVERMORE VALLEY



HARVEST NOTES

2012 put to end a string of three vintages of below-average temperatures in the Livermore Valley. The harvest months of September – November saw mild temperatures, and outside of about .4” of rain spread out over the middle two weeks of October, fruit came in under near-perfect conditions. Our last day of harvest was November 8th, two days ahead of the previous year.

WINEMAKER NOTES

As with all of our BDX varietals, Malbec is hand-picked, destemmed, and fermented in small open-topped boxes. After a 5-7 day cold-soak period (when color is gently extracted and indigenous yeast are allowed to begin fermentation), primary fermentation will last about 7 days. Depending upon the vintage – and in 2012 this pertained – we extend maceration for 7-14 days longer, until we feel the wine has acquired the appropriate stability of structure. After pressing and aging in about 50% new French oak for 8 months, the eight to ten barrels that best exemplify our vision of the grape will be chosen, blended, and rebarreled for another 12-14 months. The wine will have 6-12 months of bottle age before release.

TASTING NOTES

Upon opening, the 2012 Malbec shows rich aromas of berry and savage fruit; subtle oak and mineral nuances. On entry, red fruit notes of raspberry blend nicely with darker fruit notes of black plum and cassis. It is on the mid-palate that this wine displays the characteristic balance between tannin and acid that is a hallmark of the Steven Kent Winery. A round and juicy mid leads to nicely focused acidity that carries the wine's abundant fruit to a very long finish. Tight in its youth, the Malbec will blossom organoleptically and structurally over the next several years, and with proper storage should evolve beautifully for 5-7 years. This wine showcases a vision for BDX varieties that is in keeping with the world-class potential of the Ghielmetti Estate Vineyard and the Livermore Valley.

VINEYARD SOURCE(S)

100% Malbec from Ghielmetti Estate Vineyard, Block 13 – eastern foothills Livermore Valley.

HARVEST DATA

Oct 30 – Nov 7, 2012 | pH 3.59 | TA 0.64 | Alcohol 13.3%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254 and D-21 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 22 months in 100% French oak barrels, 50% of which were new. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

191 cases

RELEASE DATE

April 11, 2015