

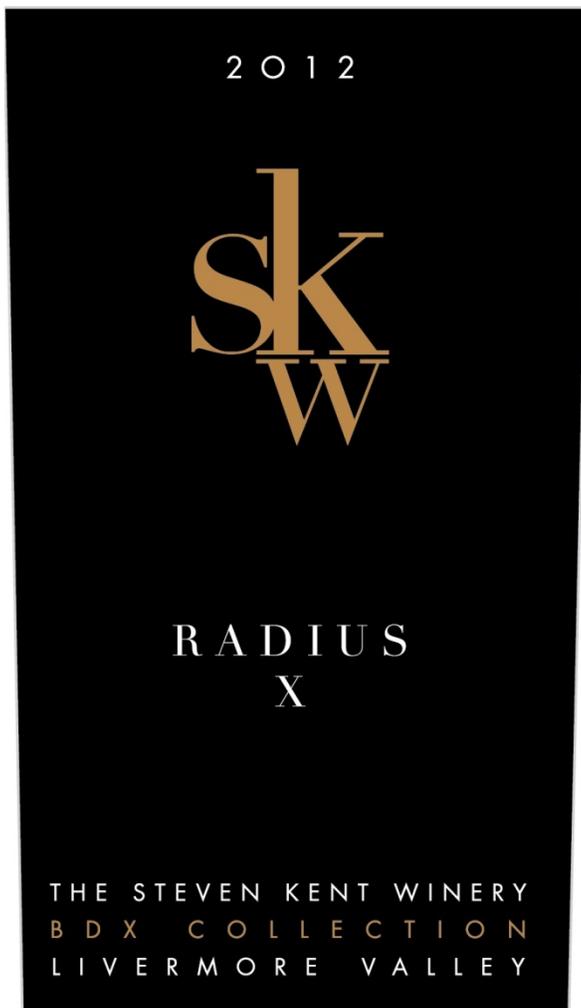


THE STEVEN KENT WINERY

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BDX COLLECTION 2012 RADIUS X | 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 varieties, all of the varieties in the Radius blend are 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 60% new French oak for 8 months, the eight to ten barrels that best exemplify our vision of the final vinous statement will be chosen, blended, and rebarreled for another 6 to 12 months.

TASTING NOTES

Though we have made Radius nine times prior to the new release, Radius X continues the varietal direction that we began traveling down three years ago. The majority of this new release is Cabernet and Syrah from our estate vineyards in the Livermore Valley. The red, blue, and black fruit notes coupled with savory toasted herbs help to create a wine with a lithe heft to it aromatically and structurally. Well-integrated wood and substantial acidity add complexity to the wine and a sense of completeness in the mouth. Each varietal was vinified separately and put into 50-60% new oak barrels.

VINEYARD SOURCE(S)

All the fruit for this blend was harvest from the Ghielmetti Estate Vineyard, in the eastern foothills of Livermore Valley. 55% Cabernet Sauvignon and 45% Syrah,

HARVEST DATA

Oct 7 - 30, 2012 | pH 3.59 | TA 0.64 | Alcohol 13.6%

FERMENTATION

After destemming and crushing each lot of fruit was fermented separately in 1 ¾ ton, open-topped fermenters. Fermentation and maceration lasted about three weeks.

COOPERAGE

20 months in 100% French oak; 50-60% of which was new.

CASES PRODUCED

188 cases

RELEASE DATE

October 10, 2015