

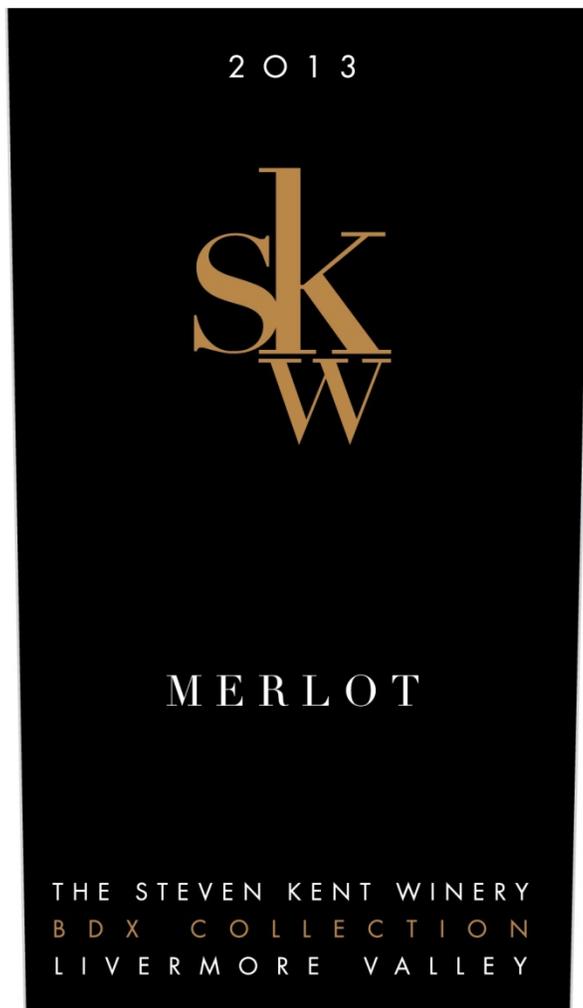


THE STEVEN KENT WINERY

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BDX COLLECTION 2013 MERLOT | LIVERMORE VALLEY



HARVEST NOTES

2013 was as ideal a year to farm wine grapes as I have seen in the Livermore Valley in nearly 20 years. Clement weather throughout the year and no precipitation in August and October produced one the highest yields California has ever seen. More importantly, the quality of fruit was uniform and extraordinarily high. The lack of rainfall (only 4.50 inches compared to 14.66 in 2012) did have its negative consequences, however. Lowering water tables caused an increased concentration of dissolved minerals that raised soil pH levels and led to the early senescence of canopy and the concomitant lowering of fruit ripeness levels in certain blocks.

WINEMAKER NOTES

As with all of our BDX varieties, Merlot 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 2013 this pertained – we extend maceration for 7-21 days longer, until we feel the wine has acquired the appropriate stability of structure. Consistent with a growing affinity for up-front fruit versus new oak aromas and flavors, this wine was aged in French oak barrels (only 45% of which were new) for 18-20 months.

TASTING NOTES

The 2013 vintage is showing, even its youth, to be one of the finest we have made so far. This wine shows wonderful richness of structure, flavor, and aroma while still maintaining a sense of finesse and elegance. On entry, one notices beautiful black cherry fruit, the dried herbs that are complexing agents in the nose and a dusty earthiness that throws the abundant fruit into even greater relief. The 2013 BDX Collection Merlot's mid-palate is long and full, and the wine finishes with great length and liveness. This wine will age beautifully – with proper storage – for 7-10 years.

VINEYARD SOURCE(S)

100% Merlot from Ghielmetti Estate Vineyard, Blocks 6 & 9 – eastern foothills Livermore Valley.

HARVEST DATA

Oct 15-20, 2013 | pH 3.61 | TA 0.64 | Alcohol 14.6%

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, about 40% of which was new.

CASES PRODUCED

316 cases

RELEASE DATE

August 6, 2016