



THE STEVEN KENT WINERY

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BDX COLLECTION 2013 MALBEC | LIVERMORE VALLEY

2013



MALBEC

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BDX COLLECTION
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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, 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 2013 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

Malbec, like Petit Verdot, is often used as a blender in our Livermore Valley Cabernet Sauvignon and in our flagship wine. Lineage. In blends, Malbec — given its exotic fruit notes, round mid-palate, and very pleasing acidity — adds a sense of the rare and different (it is the colorful plumage on a skeleton of Cabernet Sauvignon and a body of Merlot). As a stand-alone wine, as it is here in the 2013 BDX Collection offering, those wonderfully spicy aromatics, flavors of plum and dried currant, and opulent structure are in even more obvious relief. On entry, this wine is shows nice viscosity overlaying a core of beautiful acidity; that viscosity extends through the mid-palate providing a structural framework for the abundant fruit flavors and aromas. The acidity that is evident on entry becomes significantly pronounced on the finish and extends the wine's organoleptics dramatically. Not significantly tannic, this wine has the sturdiness to age gracefully for 5-10 years; however, it is the loveliness of the fruit that is its most charming attribute...don't wait too long to take advantage of that singular quality. This wine showcases a vision for Malbec 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

Mid-October 2013 | pH 3.60 | TA 0.60 | Alcohol 14.7%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, GRE, and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged for 20 months in 40% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Freres.

CASES PRODUCED

199 cases

RELEASE DATE

June 4, 2016