



THE STEVEN KENT WINERY

5443 TESLA ROAD, LIVERMORE VALLEY, CA 94550 | (925) 243-6442

WWW.STEVENKENT.COM

BDX COLLECTION

2014 CABERNET FRANC | LIVERMORE VALLEY

2014



CABERNET
FRANC

THE STEVEN KENT WINERY
BDX COLLECTION
LIVERMORE VALLEY

HARVEST NOTES

2014 was one of the earliest harvests the Livermore Valley has on record. We harvested our first fruit 18 days earlier this year than in the previous vintage, and our last day of harvest was two weeks earlier than 2013. The same conditions – even temperatures and an almost complete lack of rainfall – that were found in 2013 were seen in 2014, as well. Challenging water quality persisted as some blocks on our estate vineyards exhibited the tell-tale signs of pH imbalance (in burned leaves and less than ideal ripening). Overall, the quality of fruit we received at the Winery was uniformly high, and our most important blocks – though not quite as fine as the historically great 2013 – was as good as any other vintage in the past 10 years.

WINEMAKER NOTES

The 2014 Cabernet Franc was made exclusively from fruit harvested from Block 4 at the Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley. Fermented in 1.7-ton open-top fermenters, the wine was aged in 30% new French oak barrels for 18-20 months and bottled without filtration and fining.

TASTING NOTES

Cabernet Franc is at its most compelling when the variety's characteristic herbal aromatic signature is allowed to express itself unfettered by obvious oak. The 2014 Cabernet Franc, even in its youth, is aligning very well with the observation above. Full of dark red cherry and plum aromas, these fruit notes are underlain with the characteristic exotic herbal wood notes that give Cabernet Franc much of its appeal. The typical (and wonderfully sexy) flavors of the varietal begin to dominate in the mid-palate, and the acidity, which gives this wine such verve, is clearly evident in the length of the finish. With a bit more precision and less heft than the 2013 vintage, this wine showcases a vision for Cabernet Franc that is in keeping with the world-class potential of the Ghielmetti Estate Vineyard and the Livermore Valley.

VINEYARD SOURCE(S)

Ghielmetti Estate Vineyard, Block 4 – eastern foothills Livermore Valley. Block 4 is planted to clone 332 on 101-14 rootstock. The block comprises 3.73 acres and is planted on the Positas gravelly loam soil series at an elevation of 700' above sea level.

HARVEST DATA

September 18, 2014 | pH 3.60 | TA 0.65 | Alcohol 13.9%

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 30% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

249 cases

RELEASE DATE

April 8, 2017