



THE STEVEN KENT WINERY

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BDX COLLECTION MALBEC (MULTI-VINTAGE) | LIVERMORE VALLEY

HARVEST NOTES

2013 and 2014 were as ideal growing years as I have seen in the Livermore Valley in nearly 20 years. Clement weather throughout and no precipitation in August and October produced some of 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 in 2013 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 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 2013-14 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

In some years, the lack of enough wine will necessitate making a blend from multiple vintages. In others, as in this release, we find during the blending process that there is a wonderful compatibility of flavor, aroma, and style when we take the best barrels from two vintages to make the final wine. Upon opening, our newest Malbec shows characteristically rich aromas of berry and sauvage fruit; the oak —as is growing customary — is more a structuring device than a flavor component. 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. The structural balance is what allows our wines to be enjoyed relatively early and to age extremely well. 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

October 2013, 2014 | pH 3.62 | TA 0.64 | Alcohol 14.4%

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

190 cases

RELEASE DATE

June 3, 2017



MALBEC

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