



THE STEVEN KENT WINERY

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BDX COLLECTION RADIUS XII | LIVERMORE VALLEY

HARVEST NOTES

2013 & 2014 were as ideal a two years 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 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

The spectacular quality of both 2013 and 2014 vintages shows through again in Radius XII, our take on the natural affinity between Cabernet Sauvignon and Syrah. As is typical with this blend – at least in the last several vintages – the fruit for this wine was grown on our estate vineyards, the Home Ranch in the center of the Livermore Valley appellation and Ghielmetti Estate Vineyard in the eastern foothills, 3.4 miles further east. Radius XII shows all the depth, suppleness of fruit and concision of structure that we seek in this blend. Each variety was vinified separately, aged for about a year, blended, then barreled down for another 8-12 months to allow the parts to become whole. The wine was aged in 100% French oak for a total of 20-24 months.

TASTING NOTES

Radius XII shows a wonderfully complex interplay between the blue/black fruit notes typical of Syrah, the redder (and more herbal) notes of Cabernet Sauvignon and subtle semi-sweet chocolate notes from toasted oak. This latter aromatic quality will recede and become more integrated with bottle age. The richness of aroma is mirrored by the supple fruit on entry. In this vintage, Cabernet Sauvignon (which is 63% of this blend rather than the usual 50%) takes the lead organoleptically, showing red to dark fruit, tannin, and acidity before giving way to the voluptuous dark fruit aromas and flavors of Syrah. We believe strongly in acidity's ability to create a sense of freshness even in the biggest red wine, and in Radius XII, the wine's acid line runs briskly through the mouth, both leavening the voluptuous quality of Syrah and carrying the wine to a very long, mouth-watering conclusion. With proper storage, this wine will continue to evolve beautifully for 5-8 years.

VINEYARD SOURCE(S)

All the fruit for this blend (63% Cabernet Sauvignon and 37% Syrah) was harvested from the Ghielmetti Estate Vineyard, in the eastern foothills of Livermore Valley.

HARVEST DATA

October 2013; October 2014 | pH 3.60 | TA 0.65 | Alcohol 14.3%

FERMENTATION

After destemming and crushing each lot of fruit was fermented separately in 1¾ ton, open-topped fermenters. Fermentation and maceration lasted about three weeks.

COOPERAGE

20-24 months in 100% French oak; 50-60% of which was new.

CASES PRODUCED

192 cases

RELEASE DATE

October 21, 2017



RADIUS
XII

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