

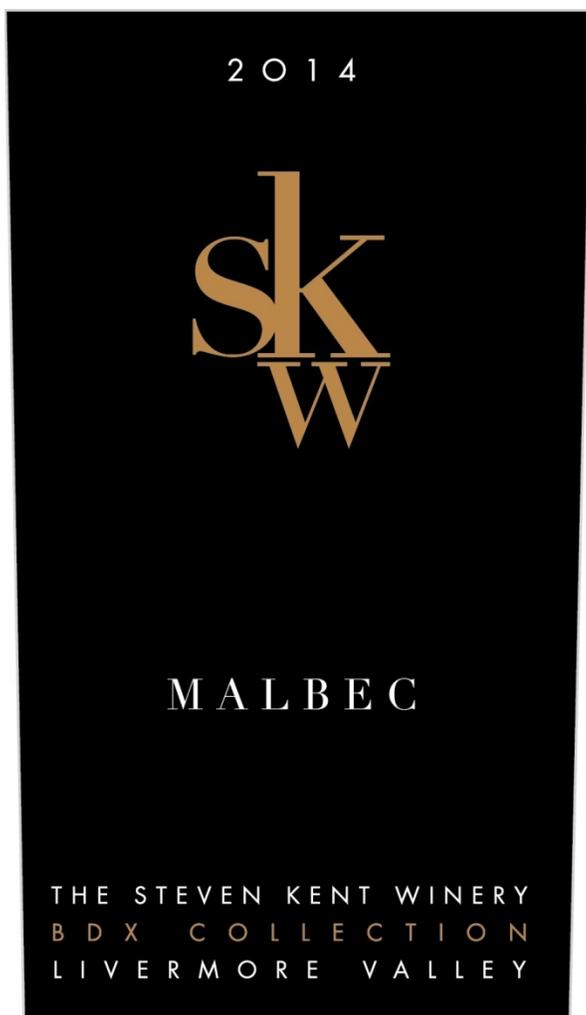


THE STEVEN KENT WINERY

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BDX COLLECTION 2014 MALBEC | LIVERMORE VALLEY



HARVEST NOTES

2014 was one of the earliest harvests the Livermore Valley has on record. We harvested Sauvignon Blanc 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

As with all 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 2014 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

Upon opening, the 2012 Malbec shows rich aromas of berry and sauvage fruit; subtle oak and mineral nuances. On entry, red fruit notes of raspberry blend nicely with darker fruit notes of black plum. In the mouth, this wine shows beautiful poise, nicely balancing a round red-fruited entry with a show of acidity through the mid-palate to a pleasing balance of acidity and tannin on a long finish. Tight in its youth, the Malbec will blossom organoleptically and structurally over the next several years, and with proper storage should evolve beautifully for 5-7 years. 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

September 18, 2014 | pH 3.58 | TA 0.62 | Alcohol 13.7%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, D-80, FX10, 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

198cases

RELEASE DATE

August 4, 2018