

THE STEVEN KENT WINERY

5443 Tesla Road, Livermore Valley, CA 94550 | (925) 243-6442 www.StevenKent.com

BDX COLLECTION 2016 CABERNET FRANC | LIVERMORE VALLEY



COOPERAGE

Aged for 20 months in 30% new French oak barrels. Primary cooperages were Le Grand, Taransaud, and François Frères.

Cases Produced

152 cases

RELEASE DATE

August 3, 2019

HARVEST NOTES

The 2016 vintage started life, for the first time in several years, with significant winter rainfall (Livermore saw rainfall in January 2016 exceed that of January 2015 by 243%). Helping to recharge aquifers and wells, rainfall was also helpful in leaching out some of the dissolved solids that had accumulated during the drought. Budbreak and Bloom occurred in temperate weather, and the season continued in a fairly typical Livermore Valley fashion: dry and warm through to harvest. The trend of significantly earlier harvests stopped in 2016 as we picked our first fruit one day later than the previous year. 2016 was a uniformly excellent year for fruit quality and yield. I believe this vintage will rival 2014 in excellence.

WINEMAKER NOTES

The 2016, Cabernet Franc BDX Collection, like its 2015 compatriot, was made from 100% Cabernet Franc 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. Only seven barrels from a larger lot were deemed of great-enough quality to be designated BDX Collection.

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. In this offering, oak again takes a back seat to the myriad aromas anchored by black fruit and subtle shades of roasted chiles. After a whiff of fruit on the first nosing, a note of wet concrete separates that black fruit from the more pyrazine-driven aromas of dried sage and bay leaf. In the mouth, this vintage carries substantially more weight on entry than 2015 but never loses its acidic verve. The mid-palate is rich but in the way the most balanced and beautiful sauces add layers of complexity to a dish. The finish displays beautiful length, taking over the pace from the mid, leavening that aforementioned richness slightly while leaving one with a sense of vitality and completeness. The 2016 Cabernet Franc BDX Collection will age wonderfully for the next 5-10 years, gaining complexity with each successive year. We believe 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.

HARVEST DATA

September 23, 2016 | pH 3.42 | TA 0.52 | Alcohol 14.3%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with CSM, GRE, and NT112 yeast strains. Extended maceration of 18 days followed primary fermentation.