



THE STEVEN KENT WINERY

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

WWW.STEVENKENT.COM

BDX COLLECTION 2016 RADIUS XIV | LIVERMORE VALLEY

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

Radius XIV is characterized by a structural leanness and a sense of lively, alive fruit, that melds the best qualities of Syrah and Cabernet Sauvignon into a cohesive, beautiful whole. 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 XIV 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 XIV 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 precision of the wine's aromatics is mirrored by the significant, up-front tannin that carry the myriad complex organoleptic qualities to a very long conclusion. Though the entry of the wine is a touch tight now, in its youth, the mid-palate opens up structurally and in terms of the obviousness of its fruit. What is quite dark on entry, transforms into a palette of red fruit and stunning acidity. We believe strongly in acidity's ability to create a sense of freshness even in the biggest red wine, and in Radius XIV, 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)

The fruit for this blend (50% each of Cabernet Sauvignon and Syrah) were harvested from the Home Ranch and Ghielmetti Estate Vineyard, respectively.

HARVEST DATA

September 23 – October 7, 2016 | pH 3.65 | TA 0.60 | Alcohol 14.5%

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

CASES PRODUCED

181 cases

RELEASE DATE

October 19, 2019

2016



RADIUS
XIV

THE STEVEN KENT WINERY
BDX COLLECTION
LIVERMORE VALLEY