

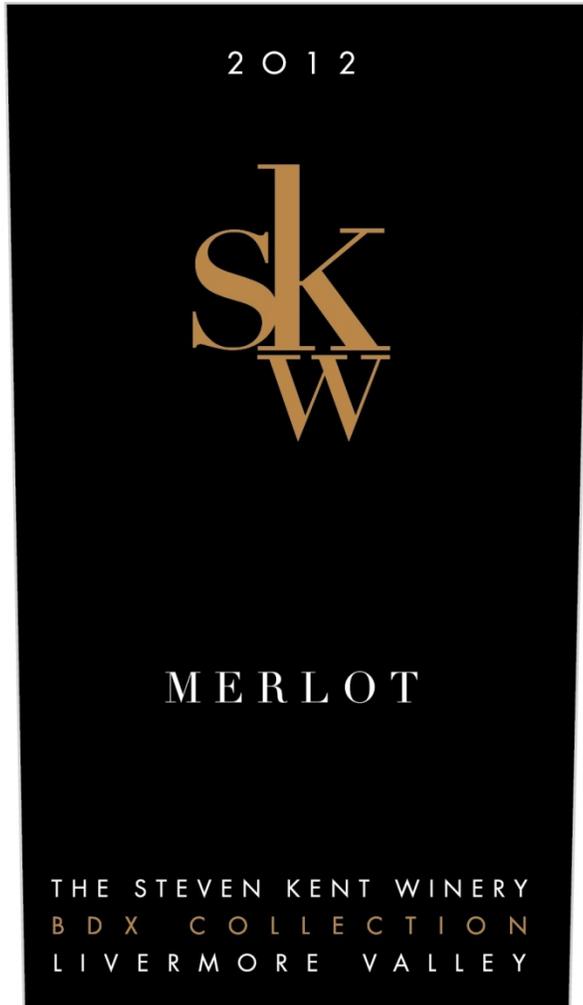


THE STEVEN KENT WINERY

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BDX COLLECTION 2012 MERLOT | LIVERMORE VALLEY



HARVEST NOTES

2012 put to end a string of three vintages of below-average temperatures in the Livermore Valley. The harvest months of September – November saw mild temperatures, and outside of about .4" of rain spread out over the middle two weeks of October, fruit came in under near-perfect conditions. Our last day of harvest was November 8th, two days ahead of the previous year.

WINEMAKER NOTES

As with all of our BDX varieties, Merlot 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 2012 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 60% 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 6 to 12 months.

TASTING NOTES

Our newest Merlot, made from fruit grown on our Ghielmetti Estate Vineyard in the eastern foothills of the Livermore Valley, was made for members of the BDX Collection. In the nose, this wine is dominated by very rich aromas of black fruits (cassis, black cherry), with an underlying foundation of dried herbs and toasted oak. The depth of fruit aromatically is echoed by a wonderful richness of fruit flavor and tannic structure in the mouth. On entry, the wine is a touch monolithic in its youth, but with aeration, the fruit opens up, as do the structural elements of acid and tannin. The wine has great length through the mouth, and its acid is exemplified by a touch of red fruit on the long, elegant finish. This wine needs a few years before it shows all of its complexity, but if you must drink early, decant and serve with hearty fare.

VINEYARD SOURCE(S)

100% Merlot from Ghielmetti Estate Vineyard, Blocks 6 & 9 – eastern foothills Livermore Valley.

HARVEST DATA

Oct 30 – Nov 7, 2012 | pH 3.59 | TA 0.64 | Alcohol 13.7%

FERMENTATION

After destemming and crushing each lot of fruit was fermented separately in 1 ¾ ton, open-topped fermenters. Fermentation and maceration lasted about three weeks.

COOPERAGE

20 months in 100% French oak, about 60% of which was new.

CASES PRODUCED

192 cases

RELEASE DATE

August 8, 2015