



THE STEVEN KENT WINERY

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BDX COLLECTION

2013 CABERNET FRANC | LIVERMORE VALLEY

2013



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FRANC

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HARVEST NOTES

2013 was as ideal a year 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 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 2013 Cabernet Franc was made exclusively from fruit 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 20% new French oak barrels for 18-20 months and bottled without filtration and fining.

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. The 2013 Cabernet Franc is one with the vintage in its entry heft and richness. The typical (and wonderfully sexy) flavors of the varietal begin to dominate in the mid-palate, and the acidity, which gives this wine such verve, is clearly evident in the length of the finish. 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. Block 4 is planted to clone 332 on 101-14 rootstock. The block comprises 3.73 acres and is planted on the Positas gravelly loam soil series at an elevation of 700' above sea level.

HARVEST DATA

Mid-October 2013 | pH 3.55 | TA 0.65 | Alcohol 14.5%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254, GRE, and D-80 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

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

CASES PRODUCED

283 cases

RELEASE DATE

February 6, 2016