



THE STEVEN KENT WINERY
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BDX COLLECTION MALBEC (MULTI-VINTAGE) | LIVERMORE VALLEY

HARVEST NOTES

2014-2017 were as ideal growing years as I have seen in the Livermore Valley in nearly 20 years; 2017 is the finest vintage we've seen in the nearly 25 years we've been making wine in Livermore. Clement weather throughout and no precipitation in August and October produced fruit that was uniform and extraordinarily high in quality.

WINEMAKER NOTES

As with all of our BDX varieties, 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 we extend maceration for 7-14 days longer, until we feel the wine has acquired the appropriate stability of structure. After pressing the wine was aged in about 50% new French oak.

TASTING NOTES

In some years, the lack of enough wine will necessitate making a blend from multiple vintages. In others, as in this release, we find during the blending process that there is a wonderful compatibility of flavor, aroma, and style when we take the best barrels from two vintages to make the final wine. Upon opening, our newest Malbec shows characteristically rich aromas of berry and sauvage fruit; the oak — as is growing customary — is a little more forward than it has been in previous releases. The aromas contribute a sense of warmth and richness in the wine. On entry, red fruit notes of raspberry blend nicely with darker fruit notes of black plum and cassis. On the mid-palate, the wine's abundant fruit melds nicely with rich oak notes to contribute lovely complexity of flavor. From a tactile perspective this wine displays the characteristic balance between tannin and acid that has long been a hallmark of the Steven Kent Winery style. Structural balance is what allows our wines to be enjoyed relatively early and to age extremely well. 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

October 2014, 2017 | pH 3.62 | TA 0.64 | Alcohol 13.6%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254 and D-21 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged in 100% French oak barrels, 50% of which were new. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

178 cases

RELEASE DATE

June 7, 2019



MALBEC

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