



THE STEVEN KENT WINERY

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BDX COLLECTION

2012 PETIT VERDOT | 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

This offering marks our sixth varietal Petit Verdot release. Though mostly seen as a blender, made well – the interplay of tannin, sauvage fruit notes, and violet perfume make for a stunning varietal wine. In the Livermore Valley, Petit Verdot has found a very hospitable climate: enough warmth to gain full maturity, and the balancing cool evenings that lead to acid retention and balance. The 2012 Petit Verdot is best served with 12-18 months of bottle age before drinking.

TASTING NOTES

On entry this wine, especially young, shows significant structure...toasty oak masking some of fruit that is evident after the wine gets some air. With that air, aromas of semi-sweet chocolate, violet and lavender, black cherry, and plum come to the fore before giving way to an abundance of integrating oak. Chalky tannins and the wine's youthful texture are obvious in the mid-palate; the red and dark fruit notes and the abundant tannic structure extend through an abundantly acid-defined finish. Unlike 2010 and 2011, this offering shows the warmth of the early growing season and the perfect ripening conditions at the time of harvest. Overall, the effect of the entry structure, mid-palate richness, and finishing acidity and length is quite stunning.

VINEYARD SOURCE(S)

100% Petit Verdot from Ghielmetti Estate Vineyard which sits on the eastern end of the 7-mile axis of world-class quality cutting through the heart of Livermore Valley wine country.

HARVEST DATA

October 30, 2012 | pH 3.60 | TA .65 | Alcohol 14.7%

FERMENTATION

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

COOPERAGE

Aged for 20 months in 50% new French and American oak barrels. Primary cooperages were Le Grand, Taransaud, François Frères, and Radoux.

CASES PRODUCED

294 cases

RELEASE DATE

December 4, 2015