

# Beckstoffer Georges III 2007

100% cabernet sauvignon

125 cases produced

<i>Vineyard</i>	<i>Georges III</i>
Varietal	Cabernet
Appellation	Rutherford
Harvest Date	September
Brix	27.6

## *Kirk Venge's Notes*

The 2007 Beckstoffer's Georges III Vineyard produced an immediately enjoyable, classic and elegant style of Cabernet. The aromatics lead with red currants, baking spice, and lifted barrel vanillin. The flavor profile begins with sweet black cherry, dried currants and undertones of sweet pipe tobacco. The mid-palate builds a structured Cabernet texture and is marked by the distinct Georges III terroir. The finish is complex and refined offering an elegant and structured Cabernet that will age gracefully for 7-12 years.

## Crafting Georges III

### *Philosophy—*

Cabernet is a fairly resilient grape but one that deserves the utmost care and attention. In addition to clonal considerations, perhaps the most important selection criteria with Cabernet Sauvignon is its “terroir”— proper soil and microclimate are among the most essential ingredients. The Georges III vineyard is a crown jewel in the family of Beckstoffer Estate properties. This special vineyard is located on the eastern edge of Rutherford’s valley floor. The soil type is of an alluvial nature with silt, clay, cobblestones and fine gravel. The vine’s roots struggle to find water causing them to burrow deep into the earth producing grapes with layered, concentrated and balanced flavors. Rutherford shares a long-standing reputation for producing cellar worthy wines of incredible character.

### *Harvest—*

The 2007 vintage was a gift from mother nature offering ideal harvest conditions. The fruit was carefully hand harvested in the cool hours of the early morning into .5-ton macro bin boxes. Before transporting the bins to the winery, they are inspected to expose and remove any leaves or damaged fruit that may have made its way into the bins.

### *Winemaking –*

Carefully de-stemmed, the whole berries are moved to tank for a three day cold soak period prior to the onset of fermentation. We employ higher temperatures during the fermentation of Cabernet to extract bold fruit and to mellow aggressive tannins. Racking is performed in the presence of air to pronounce the varietal fruit aromatics and blow off any green characters all the while oxidizing hard tannin in the wine. The barrel program is 60% tight grain new French oak and once used French oak barriques for a total of 27 months.

### *Results –*

-Bottled unfinned and unfiltered on January 7, 2010.

-Final wine values are 14.9 % Alcohol, 0.60 g/100mL Titratable Acidity and 3.74 pH.