



B CELLARS

vineyards and winery

NAPA VALLEY

Beckstoffer To Kalon Vineyard

100% cabernet sauvignon

2011
220 cases

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| VINEYARD | <i>To Kalon</i> |
| VARIETAL | <i>Cabernet Sauvignon</i> |
| APPELLATION | <i>Oakville</i> |
| HARVEST DATE | <i>October 20</i> |
| BRIX | <i>24.1</i> |

Kirk Venge's Notes

Our 2011 To Kalon is bold, yet seductive and elegant. An overwhelming array of black fruits, dried violets, graphite, and dark roasted coffee aromas, lead into a generous mouthful of Damson plum, Luxardo Maraschino cherries, with hints of wet stone and anise. The tannins are firm and well integrated. Though this cabernet is drinking remarkably well now, it is a perfect choice for the collector's cellar as this wine will age well over the next 10-15 years.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting the Beckstoffer To Kalon Cabernet Sauvignon

Philosophy

To Kalon has become synonymous with world class wine. This historic vineyard is found in Oakville and is owned by Andy Beckstoffer who has carved his reputation upon his appreciation for meticulous farming and movement toward sustainability. Originally planted in 1868 by Napa pioneer Hamilton Crabb this vineyard was purchased by Beaulieu Vineyards in 1940 who then sold in 1993 to Beckstoffer. The vineyard was replanted from 1994-1997 utilizing modern trellising and closer vine spacing.

Harvest

The To Kalon vineyard is given time for the fruit on vine to reach its optimum level of ripeness of both flavor and brix (measured sugar concentration). We carefully hand harvest in the cool hours of the early morning into .5-ton macro bin boxes.

Winemaking

Carefully de-stemmed and berry sorted, the grapes are given a 5-day cold soaking prior to the onset of fermentation. Total maceration time, including fermentation, averages 25 days. Each vineyard lot is fermented and barrel aged separately and we watch to learn how each specific terroir might contribute to the character of the final blend. Once the individual lots strike the right balance of flavor and tannin, we engage in meticulous blending sessions. Here, we try different combinations of the individual lots. After the final blend is determined, the wines are gently “racked” together and aged an additional 12 months in new French oak for a total of 26 months in barrel.

Results

- ~ 2011 To Kalon was bottled on February 3, 2014
- ~ Final wine values are 14.9% alcohol; 0.68g/100mL Titratable Acidity and 3.77 pH.
- ~ Unfined and unfinished