



B CELLARS

vineyards and winery

NAPA VALLEY

Beckstoffer To Kalon Vineyard

100% cabernet sauvignon

2012
125 cases

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|--------------|-----------------------|
| VINEYARD | <i>To Kalon</i> |
| VARIETAL | <i>Cabernet Sauv.</i> |
| APPELLATION | <i>Oakville</i> |
| HARVEST DATE | <i>October 8</i> |
| BRIX | <i>25.6</i> |

Kirk Venge's Notes

Our 2012 To Kalon seduces the palate with enormous richness and flesh. An overwhelming array of black and red fruits, dried violets, pipe tobacco, and crème de cassis, lead into a generous mouthful of boysenberry, black cherries, with hints of spice box 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.

B Cellars Vineyards and Winery
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WA 96

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 in 1940 who then sold in 1993 to Beckstoffer. The vineyard was replanted from 1994-1997 utilizing modern trellising, proven clones and closer vine spacing. To Kalon often represents a component in our flagship Blend 26 Reserve Cabernet, as well as being a notable Cabernet worthy of single designation.

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

- ~ Our 2012 To Kalon was bottled on February 10, 2015
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.72 pH
- ~ Unfiltered and Unfined