



B CELLARS

vineyards and winery

NAPA VALLEY

Beckstoffer Selection Heritage

100% cabernet sauvignon

2012
90 cases

| | | | |
|--------------|-----------------------|-----------------------|-----------------------|
| VINEYARD | <i>To Kalon</i> | <i>Georges III</i> | <i>Dr. Crane</i> |
| VARIETAL | <i>Cabernet Sauv.</i> | <i>Cabernet Sauv.</i> | <i>Cabernet Sauv.</i> |
| APPELLATION | <i>Oakville</i> | <i>Rutherford</i> | <i>St. Helena</i> |
| HARVEST DATE | <i>October 8</i> | <i>October 20</i> | <i>October 8</i> |
| BRIX | <i>25.6</i> | <i>27.0</i> | <i>27.9</i> |

Kirk Venge's Notes

Our inaugural release of the Heritage Beckstoffer Selection Cabernet is a rare gem. Arguably the best wine we have ever created, and the pedigrees of the vineyards of which it is comprised are virtually unmatched. Aromas from the glass deliver ripe wild blackberry, cordial cherry, dark cocoa and cedar cigar box. Black fruit and layers of intricate textures coat the palate: Rich, dense, and silky. There is great harmony in this age-worthy Cabernet that will survive decades.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting the Heritage cabernet sauvignon

Philosophy

This inaugural release of the Heritage Beckstoffer Selection Cabernet is comprised of 3 of 6 Beckstoffer Heritage Vineyards. To Kalon Vineyard represents half of the blend, accompanied by equal parts of Georges III Vineyard and Dr. Crane Vineyard. The vines in each of the vineyards are anchored in three distinct, highly acclaimed AVA's, uniting to create a multidimensional impeccably balanced wine. The three wines were fermented and aged separately. Our favorite four barrels were selected to be blended together to craft this extraordinary marriage 3 Beckstoffer Heritage Vineyards.

Harvest

The fruit is hung on the vine until it reaches its optimum ripeness of both flavor and Brix (measured sugar concentration). It is then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

Winemaking

Carefully de-stemmed and hand sorted, the whole berries are moved to new French oak barrels for a five day cold soak prior to the onset of fermentation. Total fermentation time was 25 days in open top barrels. The barrel program is 100% tight grain new French oak for a total of 26 months.

Results

- ~ Our 2012 Heritage was bottled on February 10, 2015
- ~ Final wine values are 14.9% alcohol; 0.68g/100mL Titratable Acidity and 3.77 pH.
- ~ Unfiltered and Unfined