



B CELLARS

vineyards and winery

NAPA VALLEY

Beckstoffer Dr. Crane Vineyard

100% cabernet sauvignon

2013
196 cases

VINEYARD	<i>Dr. Crane</i>
VARIETAL	<i>Cab. Sauv.</i>
APPELLATION	<i>St. Helena</i>
HARVEST DATE	<i>September 28</i>
BRIX	<i>30.9</i>

Kirk Venge's Notes

Our Dr. Crane Vineyard designate Cabernet radiates a beautiful opulent violet hue. This wine bursts out of the glass with ripe blackberry compote, dark plum with notes of nutmeg and cedar box and pencil shavings. Displaying a rich texture, the tannins give the sensation of many small stones compacted on the palate. Black fruits and dark chocolate dominate the palate while flavors of baking spice build over time with each sip. Perfectly balanced, this wine is great for food pairing, and longevity. There is great harmony in this age-worthy cabernet that will survive decades.

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703 Oakville Cross Road ~ PO BOX 84

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crafting the Beckstoffer Dr. Crane Cabernet Sauvignon

Philosophy

Dr. Crane Vineyard has become synonymous with world class wine. This historic vineyard is found in Saint Helena and is owned by Andy Beckstoffer who has carved his reputation upon his appreciation for meticulous farming and movement toward sustainability. Rooted in the heart of the Saint Helena AVA, this vineyard was originally planted in 1859 by Napa pioneer Dr. George Belden Crane. The vineyard was replanted from 1998 utilizing modern trellising, multiple clones, and closer vine spacing. Dr. Crane often represents a component in our flagship Blend 26 Reserve Cabernet, as well as being a notable Cabernet worthy of single designation.

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

- ~ 2013 Dr. Crane was bottled on February 4, 2015
- ~ Final wine values are 14.9% alcohol; 0.62g/100mL Titratable Acidity and 3.81 pH.
- ~ Unfined and unfinished