

# Heritage Beckstoffer Selection

100% cabernet sauvignon



**B CELLARS**

vineyards and winery

NAPA VALLEY

**2013**  
**90 cases**

VINEYARD	Missouri Hopper	Georges III
VARIETAL	Cabernet Sauvignon	Cabernet Sauvignon
APPELLATION	Oakville	Rutherford
HARVEST DATE	October 1	September 30
BRIX	28	26.8

## *Kirk Venge's Notes*

*Our second 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.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

## ***Crafting the Heritage Beckstoffer Selection Cabernet Sauvignon***

### ***Philosophy***

This second release of the Heritage Beckstoffer Selection Cabernet is comprised of 2 of 6 Beckstoffer Heritage Vineyards. Missouri Hopper Vineyard represents three quarters of the blend, accompanied one quarter of Georges III Vineyard. The vines in each of the vineyards are anchored in two distinct, highly acclaimed AVA's, united to create a multidimensional impeccably balanced wine. The two wines were fermented and aged separately. Our favorite four barrels were selected to be blended together to craft this extraordinary marriage of 2 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 28 months.

### ***Results***

- ~ 2013 Heritage was bottled on February 4, 2016.
- ~ Final wine values are 14.9% alcohol; 0.64g/100mL Titratable Acidity and 3.79 pH
- ~ Unfined and unfinished