

Beckstoffer Missouri Hopper Vineyard

100% cabernet sauvignon

2013
90 cases

VINEYARD	Missouri Hopper
VARIETAL	Cabernet Sauvignon
APPELLATION	Oakville
HARVEST DATE	September 30
BRIX	26.8

Kirk Venge's Notes

Bold and seductive, this Cabernet Sauvignon hails from the Beckstoffer Missouri Hopper Vineyard located in the Oakville AVA. Aromatics of bramble berry and wild blueberry leap from the glass with subtle nuances of cocoa bean, violets, and exotic spices. These exquisite aromatics lead into a rich and silky palate laden with flavors of wild berry, sweet tobacco and warm barrel spice. This Cabernet showcases silky tannins and a broad mid-palate, which crescendos toward a seemingly endless finish.

Crafting the Beckstoffer Missouri Hopper Cabernet Sauvignon

Philosophy

Missouri Vineyard has become synonymous with world class wine. This historic heritage 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. This special vineyard is located on the western alluvial fan just north of the town of Yountville. The soil type moderately deep alluvial silty clay loam. The vine's roots struggle to find water causing them to burrow deep into the earth producing grapes with layered, concentrated and balanced flavors. Oakville has a long-standing reputation for producing cellar worthy wines of incredible character.

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 2013 Beckstoffer Missouri Hopper was bottled on February 10, 2015
- ~ Final wine values are 14.9% alcohol; 0.68g/100mL Titratable Acidity and 3.84 pH
- ~ Unfiltered and Unfined