



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Beckstoffer To Kalon Vineyard

100% cabernet sauvignon

**2014**

VINEYARD	To Kalon
VARIETAL	Cabernet Sauvignon
APPELLATION	Oakville
HARVEST DATE	October 10
BRIX	28.3

## *Kirk Venge's Notes*

*Our 2014 To Kalon exhibits a dark seductive ruby color. Playful intermingling of ripe black plum, wild black berry, cherry compote, dates with vanilla bean extract and brown sugar. The tannins and acid dance with each other bringing together a harmonious, exciting and alluring wine.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting the 2014 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 Vineyards in 1940 who then sold in 1993 to Beckstoffer. The vineyard was replanted from 1994-1997 utilizing modern trellising and closer vine spacing.

## ***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***

- ~ 2014 To Kalon bottled February 21, 2017
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.78 pH
- ~ Unfined and unfiltered