



B CELLARS

vineyards and winery

NAPA VALLEY

Beckstoffer Dr. Crane Vineyard

100% cabernet sauvignon

2015

VINEYARD	<i>Dr. Crane</i>
VARIETAL	<i>Cabernet Sauvignon</i>
APPELLATION	<i>St. Helena</i>
HARVEST DATE	<i>September 18</i>
BRIX	<i>28.4</i>

Kirk Venge's Notes

Our Dr. Crane Vineyard designate cabernet sauvignon radiates a star bright ruby hue. Offers wild raspberry, fresh blueberry, bramble berry, dried black plum, vanilla extract, sourdough, and wet slate. The sultry yet assertive tannins combine with a softly flowing acidity. The finish is prolific and unselfish.

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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 sauvignon, as well as being a notable cabernet sauvignon 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 optically 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

- ~ 2015 Dr. Crane will be bottled on January 23, 2018
- ~ Final wine values are 14.9% alcohol; 0.61g/100mL Titratable Acidity and 3.78 pH.
- ~ Unfined and unfinished