



B CELLARS
vineyards and winery
NAPA VALLEY

Beckstoffer Georges III

100% cabernet sauvignon

2015
75 cases

VINEYARD	<i>Georges III</i>
VARIETAL	<i>Cabernet Sauvignon</i>
APPELLATION	<i>Rutherford</i>
HARVEST DATE	<i>September 10</i>
BRIX	<i>28.5</i>

Kirk Venge's Notes

Our Georges III Vineyard designate cabernet sauvignon radiates a beautiful dark garnet hue. Bold in structure, the tannins are big yet integrated. Red fruits dominate the nose with undertones of cedar box, and baking spices. Flavors of dark cherry, earth, and mocha consume the palate incased in subtle barrel spice. A perfect depiction of a wine with that distinctive characteristic we call "Rutherford Dust". There is great harmony in this age-worthy cabernet sauvignon that will survive decades.

B Cellars Vineyards and Winery
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Crafting the Beckstoffer Georges III Cabernet Sauvignon

Philosophy

Georges III Vineyard has become synonymous with world class wine. This historic vineyard is found in Rutherford 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 eastern edge of Rutherford's valley floor. The soil type is of an alluvial nature with silt, clay, cobblestones and fine gravel. The vine's roots struggle to find water causing them to burrow deep into the earth producing grapes with layered, concentrated and balanced flavors. Rutherford shares 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

- ~ 2015 Georges III was bottled on January 23, 2018
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.90 pH.
- ~ Unfined and unfiltered.