



Wine Critic Reviews

2017 Cuvée le Bec

Wine Enthusiast | By Matt Kettmann, December 2019

91 points & Editor's Choice

"This blend of 47% Syrah, 35% Grenache, 11% Mourvèdre and 7% Counoise is one of the best red wines for the price anywhere in California, offering impressive weight and complexity in the \$20 range. Aromas of lilac and blackberry drop into a palate full of boysenberry, leather and beef, with a rose-petal freshness. Editors' Choice."

Jeb Dunnuck | By Jeb Dunnuck, October 31, 2019

91 points

"Always a good value, the 2017 Cuvée Le Bec is a Rhône-like blend of 47% Syrah, 35% Grenache, 11% Mourvèdre, and 7% Counoise that saw a touch of stems and was brought up in tank. Its vivid ruby/plum color is followed by a juicy bouquet of blackberries, mulberries, ground pepper, and bouquet garni. Medium-bodied, juicy, and elegant, it has terrific purity, fine tannins, and a clean, classy finish. It's very much in the style of this more fresh, elegant vintage. It's a no-brainer wine that would be a terrific house red for drinking over the coming 4-5 years. Maturity: 2019 – 2024."

Vinous | By Antonio Galloni, September 24, 2019

91 points

"The 2017 Cuvée le Bec, Steve Beckmen's red Rhone blend, is a tasty entry-level offering in this range. Lifted floral and spice notes add character to this flavorful, juicy red. A burst of sweet red/purplish berry fruit punctuates the finish. The 2017 is a bit fresher and more floral than it has been in the past. Drinking window: 2019 – 2025."

California Grapevine | By Nick Ponomareff, June 2019

90 points

"Medium to medium-dark ruby; deep, intense, ripe, cedary, black cherry, blackberry, and blueberry fruit aroma with hints of black pepper, licorice, and black olive; full body; rich, ripe, cedary, nicely balanced, red, black, and blue fruit flavors; medium-full to full tannin; lingering aftertaste. Enjoyable to drink now, though deserve another year or two of bottle aging. Very highly recommended. 14.2% alcohol; 3,950 cases; blend of 47% Syrah, 35% Grenache, 11% Mourvèdre, and 7% Counoise; released February 2019."

L.M. Archer | Reviewed June 29, 2019

Robe: Dark garnet robe.

Nose: Deep red and blue fruits, violets, and lavender on the nose.

Bouche: Raspberry, blackberry, and spice on the bouche. Medium body, pleasantly balanced acids and tannins; pleasing finish.

Gayot | By Amy Reiley, August 26, 2019

Top Barbecue Wines

“California meets the Rhône with this well-priced red blend. This is an easy-drinking wine with an attractive bouquet of blueberries, forest floor and spice, with just a hint of something floral to give it freshness. On the palate, it offers a silky texture and a refreshing bite of acidity. The only problem with this wine is that you’re sure to run out quickly, so keep an extra bottle or two handy.”

Bigger Than Your Head | By Fredric Koeppl, April 8, 2019

Wine of the Day, No. 488

“As we creep closer to outdoor grilling season – or perhaps you’re already deep into it – consider the Beckmen Vineyards Cuvee Le Bec 2017, from Santa Barbara County’s Santa Ynez Valley. This Southern Rhone Valley-style blend of 47 percent syrah, 35 percent grenache, 11 mourvèdre and 7 counoise – fermented with native yeast and aged in French oak, 15 percent new barrels, 85 percent neutral – would be a natural with such items as grilled pork chops, leg of lamb or sausages. Nothing is heavily extracted here but presented with good balance and poise. The color is medium ruby, shading to a vivid magenta rim; aromas of black currants and plums, infused with briars and brambles, open to notes of red cherry and cranberry with burgeoning hints of loam and ground cumin and allspice, with a touch of the latter’s fragrant asperity. The wine is lively and alluring on the palate, its ripe, spicy, foresty red and black fruit flavors wrapped around an intense core of lavender and graphite, bittersweet chocolate and loam. 14.2 percent alcohol. Drink now through 2023 or ’24. Winemaker was Steve Beckmen. Excellent.”

DMagazine | By Hayley Hamilton Cogill, April 26, 2019

What To Drink Now: Earth Day Wines

“Santa Barbara’s Beckmen Vineyards was the region’s first to achieve Demeter biodynamic certification in their estate vineyards, delivering expressive selections with a focus on Rhone varieties. Beckman Cuvee Le Bec (\$25) Rhone-style blend displays layers of blackberry, raspberry, white pepper, and wildflower.”

Palm Beach Illustrated & Naples Illustrated | By Mark Spivak, April 2019

In Search of the Rhone Rangers

“The 2017 Cuvée Le Bec (\$21) is a candidate for the American version of Côtes du Rhone, with a blend of 47% Syrah, 35% Grenache, 11% Mourvedre and 7% Counoise. It has a dense, saturated purple color and a nose redolent of black pepper, bacon fat and crushed black fruits. The wine is smooth and graceful in the mouth, with bright acidity and flavors of stewed plums and ripe blackberries. Peppered plums linger on the long finish. A few glasses of this, and you’ll fire up the grill.”

Arizona Daily Sun | By John Vankat, June 5, 2019

Pine Wine: Fine Wines for Dads

“This blend of mostly Syrah and Grenache is strong on the attack and has full body, forward but well-balanced fruit, medium-soft tannins and a prolonged finish.”

Nashville Scene | By Chris Chamberlain, May 9, 2019

California Wines Rule My World

“A blend of Rhône grapes including a plurality of syrah and grenache plus a skosh of mourvedre and counoise, this wine reminded why I love Rhône wines so much. Peppery and fruity with hints of dark berries, it was both a great wine for sipping without food and for pairing with flavorful smoked meats like lamb or pork. I don’t think it would stand up as well to a more acidic dish like anything with tomatoes, but with a crusty pork chop, this would be fantastic.”

South Florida Reporter | By Tom Marquardt, June 2, 2019

Enjoy these Summer Wines

“Beckmen uses red Rhone grape varieties and whole cluster fermentation to create a refreshing, brisk melange of black fruit flavors and aromas of lavender and licorice.”

PaperCity Mag | By James Brock, July 2019

Summer Wines That Surprise – Your Guide to the Best Drinking During the Hottest Season

“I spent some time in Santa Barbara wine country several years ago, and was (and am) impressed with what’s coming from the region, including these two wines from Beckmen Vineyards, the 2018 Purisima Mountain Vineyard Grenache Rosé (\$25) and the 2017 Cuvee Le Bec. The latter selection – 47 percent Syrah, 34 percent Grenache, 11 percent Mourvedre, and 8 percent Cunoise – had its first vintage in 1997, and has since then garnered high praise for its complexity. Six different Syrah clones, three Grenache clones, native yeast, 15 percent new French oak, 85 percent neutral French oak, puncheon... all resulting in a blend that pairs supremely with lamb, wild boar, and hamburgers.”