



BECKMEN VINEYARDS



2015 Santa Ynez Valley Cabernet Sauvignon

HARVEST DATE

Multiple picks between September 20th and October 9^h

HARVEST

In 2015, we had historic water shortage, warm temperatures, ongoing drought, and a mild winter and spring that caused early bud break. The growing season was similar in length to that of the past few years, but one of the earliest starts for Beckmen. We had extremely low yields with exceptional quality and a concentration of fruit.

WINEMAKING

- Made with three different clonal selections - 15, 337, and 8 - on multiple rootstocks.
- Individual vineyard lots were destemmed, hand sorted, and gently crushed before cold-soaking for 48 hours to extract color and taste-enhancing phenolics.
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot. The caps were punched down by hand three times daily. After fermentation, the free run wine was drained to tank and racked to barrel.
- Grapes were then basket pressed for superior quality.
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character.

COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Beckmen Estate Vineyard
Santa Ynez Valley AVA

Estelle Vineyard
Santa Ynez Valley AVA

RELEASE DATE

1/1/2017

PRODUCTION

1,100 cases

SUGGESTED RETAIL

\$30

PEAK DRINKING

2017 - 2025

AGING

Aged 14 months in 35% new French and American oak, 65% seasoned and neutral oak

TASTING NOTES

Dark chocolate, cassis, blueberry reduction, blackberry jam, fennel, black pepper with good acidity and fine tannins

UPC CODE

71368498412

ANALYSIS

PH: 3.65

TOTAL ACIDITY: 5.8g/L

ALCOHOL: 14.5%

BRIX AT HARVEST: 25.5 - 26.5

WINEMAKER

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