



BECKMEN VINEYARDS

2016 Cuvee Le Bec – Keg

HARVEST DATES

Grenache: 9/29/2016 – 10/12/2016

Syrah: 9/17/2016 – 10/2/2016

Mourvedre/Counoise: 10/18/2016 – 10/20/2016

HARVEST

Average yields across all the varieties and very warm temperatures produced intensely flavored and structured grapes and wines in 2016.

WINEMAKING

- 6 different Syrah clones
- 3 different Grenache clones
- Syrah portion was handpicked and hand sorted on the sorting line and each individual clone was fermented with native yeast
- Grenache, Mourvedre, and Counoise were not sorted but they were fermented individually. Native yeast was used on these lots
- Two to three punch downs per day on all lots
- On skins from 7-18 days depending on the lot

AGING

15% new French oak, aged mostly in large format barrels 300-500 liter

TASTING NOTES

Bright, floral aromas from the predominance of Grenache in the blend are followed by more bright fruits and spices in the mouth, with a nice mouthfeel and fine tannins carrying the flavors on the long finish.

COMPOSITION

46% Grenache, 39% Syrah, 8% Mourvedre, 7% Counoise

RELEASE DATE

02/01/2018

ANALYSIS

PH: 3.70

TOTAL ACIDITY: 5.8/L

ALCOHOL: 14.9%

BRIX AT HARVEST: 23.5-26.5

WINEMAKER

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