



BECKMEN VINEYARDS

2016 Santa Ynez Valley Cabernet Sauvignon

HARVEST DATE

9/28/16 – 10/19/16

HARVEST

Another drought year and another warm season, 2016 produced grapes of high ripeness and maturity. Great concentration and acidity highlight the vintage

WINEMAKING

- Made with five different clonal selections - 15, 337, 341, 412 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 10-14 days, depending on the lot. The caps were punched down by hand twice 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.

AGING

Aged 14 months in 30% new French and American oak, 70% seasoned and neutral oak.

TASTING NOTES

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

UPC CODE

71368498412

ANALYSIS

PH: 3.74
TOTAL ACIDITY: 6.1g/L
ALCOHOL: 14.9%
BRIX AT HARVEST: 25-26

WINEMAKER

Steve Beckmen
(805) 688-8664 ext. 208
wholesale@beckmenvineyards.com
www.beckmenvineyards.com

COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Beckmen Estate Vineyard
Santa Ynez Valley AVA

Estelle Vineyard
Santa Ynez Valley AVA

RELEASE DATE

12/15/17

PRODUCTION

3,000 cases

SUGGESTED RETAIL

\$32

PEAK DRINKING

2018 - 2028