



COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Beckmen Estate Vineyard
Santa Ynez Valley AVA

Other Vineyards
Santa Ynez Valley AVA

RELEASE DATE

5/1/19

PRODUCTION

3800 cases

SUGGESTED RETAIL

\$32

PEAK DRINKING

2019 - 2029

BECKMEN VINEYARDS

2017 Santa Ynez Valley Cabernet Sauvignon

HARVEST DATE

9/28 – 10/20/17

HARVEST

2017 was another warm season with much higher than average rainfall for a change. This led to a great season with very even temperatures throughout the harvest months allowing the grapes to achieve optimal ripeness and balance.

WINEMAKING

- Made with five different clonal selections - 15, 337, 341, 412 and 8 - on multiple rootstocks and 5 different Los Olivos District vineyards.
- 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 and bladder pressed depending on lot.
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character.

AGING

Aged 16 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: 3.78
TOTAL ACIDITY: 5.9g/L
ALCOHOL: 14.8%
BRIX AT HARVEST: 24-26

WINEMAKER

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