



BECKMEN VINEYARDS



2017 Santa Ynez Valley Sauvignon Blanc

HARVEST DATE

8/15/17 – 9/15/17

HARVEST

2017 was a season of very high, much needed rainfall and the vines responded by growing impressive canopies compared to the last several years. The trend of warm growing seasons continued and produced a stunning crop that was slightly above average in size.

WINEMAKING

- 80% estate grown grapes from Purisima Mountain, 10 % Vogelzang Vineyard and 10% Jack McGinley Vineyard fruit
- Grapes were whole cluster pressed to stainless steel tanks
- Cold settled for 48 hours
- Inoculated with VL3 and X-5 yeast
- After primary fermentation SO₂ was added to prohibit malolactic fermentation
- 100% stainless steel fermented and aged
- The wine was bottled in February 2018 after bentonite fining and sterile filtration

AGING

5 months in stainless steel

TASTING NOTES

Stone fruit, citrus, tropical fruits and pink grapefruit

UPC CODE

71368499200

ANALYSIS

PH: 3.37

TOTAL ACIDITY: 6.2 g/L

ALCOHOL: 14.1%

BRIX AT HARVEST: 21.5-23.5

WINEMAKER

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COMPOSITION

100% Sauvignon Blanc

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon AVA

Vogelzang Vineyard
Happy Canyon AVA

Jack McGinley Vineyard
Happy Canyon AVA

RELEASE DATE

5/15/18

PRODUCTION

2,800 cases

SUGGESTED RETAIL

\$20

PEAK DRINKING

2018 - 2028