



**BECKMEN
VINEYARDS**

2018 Estate Cabernet Sauvignon

2018 was a fantastic vintage with almost perfect ripening weather and better than average yields of very high-quality fruit. A later start and end to the harvest brought back memories of a more typical Santa Barbara harvest season compared to the last several years. Another outstanding year!

Composition	Vineyard	Harvest Dates
100% Cabernet Sauvignon	Thomas and Judith Beckmen Estate Vineyard <i>Los Olivos District AVA</i>	October 31 – November 7, 2018

Winemaking & Aging

- Made from grapes grown in Blocks 2 and 4 from the Beckmen Estate Vineyard.
- Grapes were destemmed, slightly crushed, and hand sorted before cold soaking for 72 hours.
- Fermented in open tops for 12 days with two punch downs per day.
- Grapes were basket pressed for superior quality.
- Spontaneous malolactic fermentation occurred in barrel.
- Aged 20 months in 50% new French oak and 50% in once used French oak.

Analysis	Production
ALCOHOL: 14.8% PH: 3.77 TOTAL ACIDITY: 6.2 g/L BRIX: 25.5	373 cases

Tasting Notes

Notes of black and blue fruits, spice, lavender, chocolate, earth, and graphite.

Release Date	Drinking Window	SRP
September 1, 2020	2022 – 2040+	\$70

Winemaker

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