



BECKMEN VINEYARDS



2018 Santa Ynez Valley Sauvignon Blanc

HARVEST DATE

8/30/18 – 9/18/18

HARVEST

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!

WINEMAKING

- 85% estate grown grapes from Purisima Mountain, 7.5 % Vogelzang Vineyard, and 7.5% a Los Olivos District 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 2019 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: 3.28

TOTAL ACIDITY: 5.7g/L

ALCOHOL: 13.7%

BRIX AT HARVEST: 21.5 - 22.5

WINEMAKER

Steve Beckmen

(805) 688-8664 ext. 208

wholesale@beckmenvineyards.com

www.beckmenvineyards.com

COMPOSITION

100% Sauvignon Blanc

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon AVA

Vogelzang Vineyard
Happy Canyon AVA

Unnamed Vineyard
Los Olivos District

RELEASE DATE

7/1/19

PRODUCTION

2,100 cases

SUGGESTED RETAIL

\$20

PEAK DRINKING

2019 - 2025