

2019 Cuvee le Bec

2019 got off to a late start due to the late season rains in May. The summer was mild with a foggy pattern in place most of the early summer, followed by a dry and mild fall, keeping harvest on track for a late start and finish. Crop size was similar to 2018 with a few exceptions. The wines all possess the finest qualities from a milder season, with bright acidity, and fresh, ripe fruit.

Composition	Vineyards	Harvest Dates
51% Syrah	Purisima Mountain Vineyard	Syrah: 10/8 - 10/30
38% Grenache	Ballard Canyon AVA	Grenache: 10/28 - 11/14
6% Mourvedre 5% Counoise	Thomas and Judith Beckmen Estate Vineyard Los Olivos District AVA	Mourvedre and Counoise: 11/15

Winemaking & Aging

- 6 different Syrah clones, 3 different Grenache clones
- Syrah portion was handpicked and hand sorted on the sorting line and each individual clone was fermented with native yeast
- Grenache, Mourvedre, and Counoise were not sorted but they were fermented individually. Native yeast was used on these lots
- Two to three punch downs per day on all lots
- On skins from 7-18 days depending on the lot
- 15% new French oak 60-gallon barrels, 85% neutral French oak barrels and puncheon

Analysis			Production
ALCOHOL: 14.8%	PH: 3.7	TOTAL ACIDITY: 6.0 g/L	5,000 cases

Tasting Notes

Notes of blackberries, blue fruits, pepper, dark cherry, licorice, and roasted herbs.

Release Date	Drinking Window	SRP	UPC Code
January 1, 2021	2021 - 2035	\$27	71368497700

Winemaker

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