



2019 Santa Ynez Valley Cabernet Sauvignon

2019 got off to a late start due to the late season rains throughout 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	Vineyard	Harvest Dates
98% Cabernet Sauvignon 2% Merlot	Thomas and Judith Beckmen Estate Vineyard <i>Los Olivos District AVA</i> Other Vineyards <i>Santa Ynez Valley AVA</i>	October 10 – November 9

Winemaking & Aging

- Made with five different clonal selections - 15, 337, 341, 412 and 8 - on multiple rootstocks from 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.
- Aged 18 months in 30% new French and American oak, 70% seasoned and neutral oak.

Analysis

ALCOHOL: 14.8% PH: 3.84 TOTAL ACIDITY: 6.5 g/L BRIX: 25.5

Production

3,550 cases

Tasting Notes

Notes of cherry, black currant, vanilla, tobacco, and earth.

Release Date	Drinking Window	SRP	UPC Code
September 2021	2021 – 2036	\$36	71368498412

Winemaker

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