

2021 Cuvee le Bec

2021 was one of the coolest vintages we have had in the last decade. The mild year was a nice change from the warm vintages of the last 10 years, and it kept the fruit in pristine condition for our late harvest that lasted until the middle of November. The cool temperatures allowed us to harvest great quality fruit with beautiful acidity and bright lifted aromas and flavors. The high acidity and structure should allow these elegant wines to age gracefully for years to come.

Composition	Vineyards	Harvest Dates
50% Syrah	Purisima Mountain Vineyard	Syrah: 10/05 - 11/16
38% Grenache	Ballard Canyon AVA	Grenache: 10/07 - 11/05
7% Mourvedre 5% Counoise	Thomas and Judith Beckmen Estate Vineyard Los Olivos District AVA	Mourvedre: 11/09 Counoise: 11/09

Winemaking & Aging

- 5 different Syrah clones, 3 different Grenache clones.
- Grapes were handpicked and cluster sorted (syrah grapes were berry sorted), then cold-soaked for two days to extract color and taste-enhancing phenolics.
- Fermented with native yeast in individual lots.
- The caps were punched down by hand twice daily.
- Fermented on skins from 7-18 days depending on the lot.
- The wine underwent spontaneous native malolactic fermentation in-barrel to integrate fruit and texture
- Aged 16 months in 100% neutral French oak 60, 70, and 80 gallon barrels.
- Bottled and sterile filtered in March 2023.

Analysis			Production
ALCOHOL: 14.8%	PH: 3.6	TOTAL ACIDITY: 5.8 g/L	5,850 cases
Tasting Notes			

Notes of floral tinged, bright red fruits, licorice, pepper, and spice

Release Date	Drinking Window	SRP	UPC Code
April 2023	2023 - 2038	\$30	71368497700

Winemaker

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