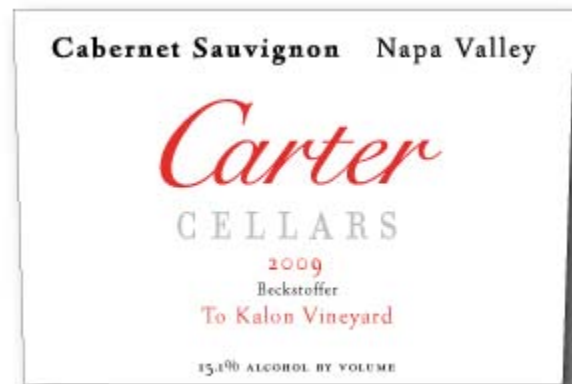


Beckstoffer To Kalon
Cabernet Sauvignon

Vintage:	2009
Varietals:	Cabernet Sauvignon
AVA:	Oakville
Alcohol:	15.1%
Harvest:	October 3, 2009
Brix at Harvest:	28.6°
Average pH:	3.9
Titrateable Acidity:	5.8 g/L
Fermentation:	Stainless Steel Tank
Cooperage:	Taransaud & Darnajou
Ageing:	18 Months New French Oak
Bottled:	May 26 th , 2011
Production:	180 Cases



Hailing from the famed Beckstoffer To Kalon vineyard block B2 which is planted to the clone 337, this wine means business from the get go. Yields were adjusted down to 3 ton per acre due to the late season and we harvested perfectly ripened fruit on October 3rd. Immediately your eyes are drawn to the dark purple, crimson hued core and vibrancy of this wine. Aromas of crushed blackberries, Belgium chocolate, spice and anise emanate throughout the wine. On the palate a rush of lush fruit, ripe but firm tannin and fully integrated natural acidity form a base that easily allows the wine to flow into an enormously smooth mid palate. Here is where the wine really shines because of its ability to be both flirty and fresh, coupled by a deep rich body and a mile long finish. Like previous renditions of this wine, a decant time of 5-6 hours will ease this wine to drink now but look for it to age gracefully for 12-20 years.