

2001
CABERNET SAUVIGNON
BECKSTOFFER-TOKALON
OAKVILLE, NAPA VALLEY

VINEYARD

- ◆ OWNER: ANDY BECKSTOFFER
- ◆ APPELLATION: OAKVILLE, NAPA VALLEY
- ◆ CLONES: 337 & 4
- ◆ SITE: WELL-DRAINED, LIGHTLY COLORED GRAVELLY SOILS WITH HIGH MINERAL AND LOW ORGANIC CONTENT SITUATED ON THE OAKVILLE BENCH
- ◆ YIELD: 3.7 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 2 – 9, 2001
- ◆ HARVEST BRIX: 25.3°
- ◆ GROWING SEASON: DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. COOL WEATHER IN LATE SEPTEMBER AND OCTOBER EXTENDED THE HARVEST PROVIDING FOR ENHANCED FLAVOR DEVELOPMENT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS; 2 MONTHS TO COMPLETION
- ◆ 5-DAY COLD SOAK, 29 DAYS ON SKINS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 5 MONTHS TO COMPLETION
- ◆ AGED 22 MONTHS IN TARANSAUD AND SEGUIN MOREAU FRENCH OAK BARRELS; 84% NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JUNE 2003

NOTES

- ◆ THE INKY-PURPLE COLOR OF THIS SUMPTUOUS WINE IS ACCOMPANIED BY A CLASSIC CABERNET NOSE OF TOBACCO SMOKE, CREME DE CASSIS, LICORICE AND PENCIL LEAD. IT BOASTS MASSIVE BODY, GREAT PURITY AND LOADS OF INTENSE, CONCENTRATED FLAVORS OF BLACKBERRY, PLUM AND CEDAR. THE NECTAR-LIKE, UNCTUOUS MID-PALATE IS BALANCED BY SPICE AND FIRM TANNINS IN ITS LONG, ELEGANT FINISH. ALCOHOL 14.7%

895 CASES PRODUCED