



BECKMEN VINEYARDS

2018 Cuvee le Bec

2018 was a fantastic vintage with almost perfect ripening weather and better than average yields of very high-quality fruit. A later start and end to the harvest brought back memories of a more typical Santa Barbara harvest season compared to the last several years. Another outstanding year!

Composition	Vineyards	Harvest Dates
45% Syrah	Purisima Mountain Vineyard	Syrah: 10/3–11/5
39% Grenache	<i>Ballard Canyon AVA</i>	Grenache: 11/8–11/16
9% Mourvedre	Thomas and Judith Beckmen Estate Vineyard	Mourvedre and Counoise:
7% Counoise	<i>Los Olivos District AVA</i>	11/16–11/17

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

ALCOHOL: 14.9% PH: 3.75 TOTAL ACIDITY: 6.0 g/L

Production

5,375 cases

Tasting Notes

Maraschino cherries, blueberries, blackberry jam, licorice, and fresh wild herbs.

Release Date

February 1, 2020

Drinking Window

2020 – 2038

SRP

\$26

UPC Code

71368497700

Winemaker

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