



BECKMEN VINEYARDS



2016 Sauvignon Blanc Santa Ynez Valley

HARVEST DATE

8/10/2016 – 9/2/2016

HARVEST

2016 was the fourth straight year in our major drought and one of the warmest years on record. There was considerably more rain this year than 2015. The lingering effects of the drought and heat created a moderate sized crop of intensely flavored fruit with fantastic acidity from the early harvest dates. This is the 2nd earliest we have ever harvested Sauvignon Blanc starting three days later than 2015.

WINEMAKING

- 85% estate grown grapes from Purisima Mountain and 15 % Vogelzang Vineyard fruit
- Grapes were whole cluster pressed to stainless steel tanks
- Cold settled for 48 hours
- Inoculated with VL3 and X-5 yeast
- After primary fermentation SO₂ was added to prohibit malolactic fermentation
- 100% stainless steel fermented and aged
- The wine was bottled in February 2016 after bentonite fining and sterile filtration

AGING

5 months in stainless steel

TASTING NOTES

Stone fruit, citrus, tropical fruits and pink grapefruit

UPC CODE

71368499200

ANALYSIS

PH: 3.29

TOTAL ACIDITY: 6.6g/L

ALCOHOL: 14.2%

BRIX AT HARVEST: 23 - 24.5

WINEMAKER

Steve Beckmen

(805) 688-8664 ext. 208

wholesale@beckmenvineyards.com

www.beckmenvineyards.com

COMPOSITION

100% Sauvignon Blanc

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon AVA

Vogelzang Vineyard
Santa Ynez Valley AVA

RELEASE DATE

3/1/17

PRODUCTION

1,800 cases

SUGGESTED RETAIL

\$20

PEAK DRINKING

2017 - 2022