

AMERICAN
★ ★ ★ WINE CLUB ★ ★ ★

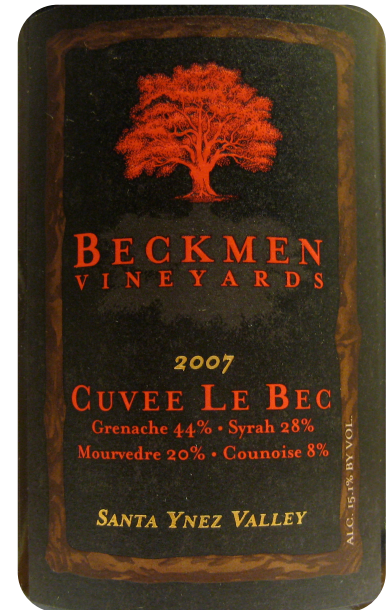
2007
Beckmen Vineyards
“Cuvée Le Bec”

VINEYARDS & HARVEST

The vintage of 2007 turned out to be one of the best vintages to date. A well balanced growing season with long hang time offered exceptional flavors with lower alcohol levels creating wines with great length and depth of flavor. Grapes were hand harvested in early to late October with low yields of 1.5 to 2 tons per acre.

WINEMAKING

- 100% estate grown fruit
- Individual lots were de-stemmed, gently crushed and cold-soaked for 48 hours to extract color and taste-enhancing phenolics
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot
- Caps were punched down by hand three times daily. After fermentation, the wines were gently pressed and racked to barrel
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character
- Upon completion of malolactic fermentation, individual varietals were blended
- The wine was barrel aged for 15 months in 15% new French barrels and 85% neutral barrels



Technical Notes

44% Grenache, 28% Syrah, 20% Mourvedre, 8% Counoise

pH: 3.8
Total Acidity: 5.5 g/L
Alcohol: 15.1%
Brix at Harvest 25-27.5

Production
3000 Cases



Winemaker
Steve Beckmen