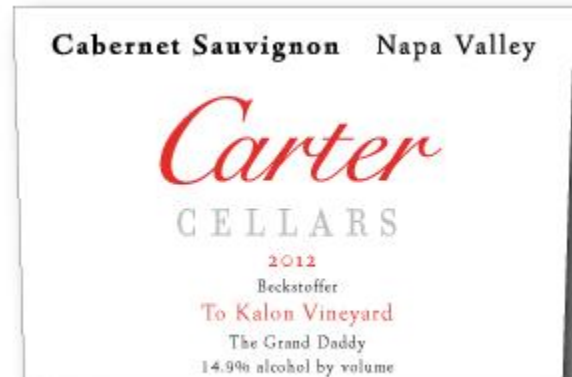


**Beckstoffer To Kalon ‘The Grand Daddy’  
Cabernet Sauvignon**

Vintage:	2012
AVA:	Oakville
Varietals:	Cabernet Sauvignon
Clone:	Clone 4
Alcohol:	14.9%
Harvest:	October 21 <sup>th</sup> , 2012
Brix at Harvest:	27.5°
Average pH:	3.75
Titrateable Acidity:	6.4 g/L
Fermentation:	Stainless Steel Tank
Cooperage:	Taransaud & Darnajou
Ageing:	18 Months New French Oak
Bottled:	May 30 <sup>th</sup> , 2014
Production:	272 Cases



Due to perfectly balanced yields and just the amount of hang time, this To Kalon block produced exceptional wines in 2012. These old vine clone 4 vines render our most elegant wine from this vineyard, but just like great Bordeaux, this elegance is wrapped up in a cloak of raw but refined power. Crème de cassis, licorice, tobacco and spice cake aromas mingle with a lavish multi-layered wine, offering an enormous mid-palate accented by natural acidity. The wine offers a sensational amount of ripeness and texture along with generous tannins which leaves an impression of a wine that carries both old and new world characteristics. Allow this wine to age more than other To Kalon bottlings before consuming - it will benefit from a long decant or 8-10 years in the cellar.