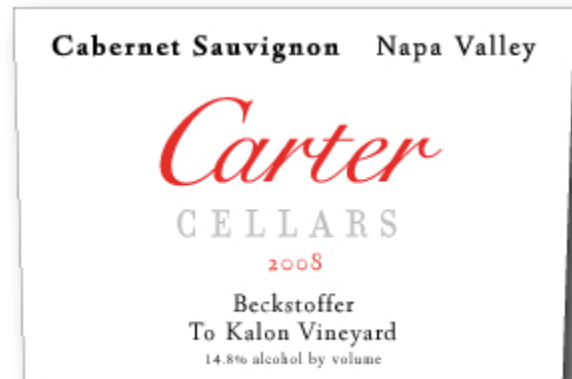


Beckstoffer To Kalon  
Cabernet Sauvignon

Vintage:	2008
Varietals:	Cabernet Sauvignon
AVA:	Oakville
Alcohol:	14.8%
Harvest:	September 24, 2008
Brix at Harvest:	26.1 °
Average pH:	3.58
Titrateable Acidity:	6.5 g/L
Fermentation:	Stainless Steel Tank
Cooperage:	Treuil and Nadelie
Ageing:	18 Months New French Oak
Bottled:	July 8 <sup>th</sup> , 2010
Production:	200 Cases



The 2008 vintage produced another stunning rendition from the famed Beckstoffer To Kalon vineyard. Rich scents of plums and other dark fruits, hints of cocoa dark chocolate and dried herbs leap from the glass. Stunningly pure and ripe fruit proceeds to glide effortlessly on the palate and expand into a plush mouthful of blueberries, spice and leather. As expected these notes are carried through the mid palate and surrounded by a glycerol mouth feel that has to be tasted to be believed. As in past renditions of this wine for us, the concentration level reaches amazing heights and is framed perfectly with tannins that will allow this wine to age gracefully for 10 years and beyond.