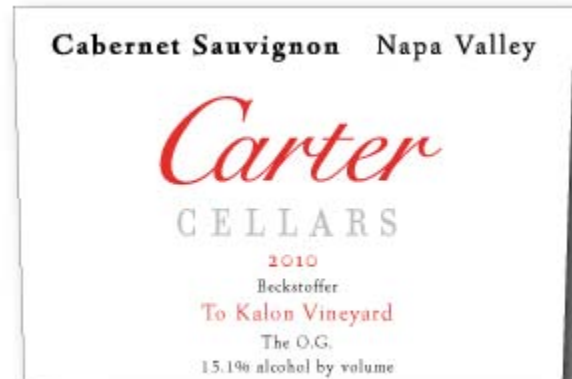


Beckstoffer To Kalon 'The O.G.'
Cabernet Sauvignon

Vintage:	2010
AVA:	Oakville
Varietals:	Cabernet Sauvignon
Clone:	Clone 337
Alcohol:	15.1%
Harvest:	October 8 th , 2010
Brix at Harvest:	26.9°
Average pH:	3.53
Titrateable Acidity:	6.5 g/L
Fermentation:	Stainless Steel Tank
Cooperage:	Taransaud & Darnajou
Ageing:	18 Months New French Oak
Bottled:	May 31 th , 2012
Production:	151 Cases



From our original block of Beckstoffer To Kalon grapes, (Robert Parker recently gave our 2002 vintage a perfect score of 100 points in the 10 year Napa Retrospective), we swung for the fences in 2010 and were rewarded with an amazing rendition of this wine. Two shades darker than the other two offerings, this wine means business. The nose screams of dark blue and red fruit compote, cassis, bay leaf, baking spices and pain grille. The palate is awash with notes of ripe California Cabernet Sauvignon fruit that is all consuming with its mouth feel, overall balance and masculine frame. The overall density of this wine is realized in the finish which is lifted by perfect acidity coupled with polished and firm tannins with subtle barrel spice notes. Like all Carter Cellars wines, this is built for the long haul.