



GREGORY
JAMES

2021 Beckstoffer Georges III Cabernet Sauvignon Rutherford, Napa Valley

Tasting Note: The vibrant aromas of this 100% Cabernet Sauvignon express a medley of red fruit, ripe blackberry, violets, cedar, and baking spices. On the palate, there is a rich interplay of dark fruit and cigar box, with touches of vanilla bean. The dusty tannins are balanced by the lingering acidity and long lasting finish of briar and blackberry. To fully enjoy the flavors and aromas of this wine, decant for 30-minutes.

Winemaking Notes: After months of closely monitoring the development of the grapes, the pick decision is made, and the fruit is picked by hand in the cool overnight hours and promptly transported to the winery. Each cluster is examined and only the best fruit makes the hopper where the grapes are destemmed and then placed into small a stainless steel fermentation tank..

The grapes are inoculated with a Bordeaux yeast strain that is specially selected to promote the characteristic of these fine Cabernet Sauvignon grapes. As fermentation begins it is closely monitored and continues to be throughout, once complete the must is gently pressed and combined with the free run juice. After the pressed juice settles, it is raked by gravity to 100% new French Oak barrels. The barrels are specifically selected each year to highlight the individual growing season and add complexity to the finished wine.

Vineyard Notes: The iconic Georges III Vineyard was named by renown grower, Andy Beckstoffer, when he acquired the property in 1988. This heritage vineyard was first planted in 1895 by Mr. Thomas Rutherford and later owned by the Georges de Latour family, founders of Beaulieu Vineyards. This vineyard has been key to establishing the Napa Valley as one of the most respected appellations in the world of wine.

Technical Information:

Fruit Source: Beckstoffer Georges III, Rutherford, Napa Valley

Varietal: 100% Cabernet Sauvignon

Harvested: September 21, 2021

Barrel Treatment: 100% New French Oak

Bottled: June 9, 2023

Final Chemistry: 6.6 g/L TA, 3.65 pH. 14.3% Alcohol

Cases produced: 130