



2009 Janzen Beckstoffer Missouri Hopper Vineyard Cabernet Sauvignon

Missouri Hopper may be one of the most interesting vineyards I have the opportunity to work with each year. Its location is in the southern heart of Oakville amongst industry giants. The soil type of light gravelly loam is absolutely perfect for growing premium, world class Cabernet and it comes out in the glass.

This wine begins with an outstanding, deep color and begins in the nose with a wide expression of black cherry, cinnamon, clove, bright red fruit and barrel vanillin. The 2009 is certainly one of, if not the most, ripe and complex of the *Missouri Hoppers* that Janzen has ever produced. Although it was a wet fall season across the Valley in 2009, Mother Nature had a wonderful way of producing a wonderful Cabernet cluster for us to work with. Rich, focused flavors of black fruit lead the complex, heady mixture of rustic yet restrained tannin, terroir and texture. Oakville produces magical wines year in and year out. Aged correctly this wine will survive from 2024 to 2030 and beyond.

Connoisseurs' Guide to California Wine August 2012 **Rating: 91 Two Stars**

The biggest, ripest and toughest of the Janzen bunch, and a wine of enormous richness, this extravagant effort is rife with currants and rich oak. It hints here and there at dark soils and roasted herbs with the promise of more complexity to come with age, and its very fleshy, rather muscular build tags it a one that very much needs a wait. A decade may pass before its blunting tannins fully ease, but ease they will, and the wine will continue to grow.

Wine Enthusiast September 2012 **Rating: 94**

This is a stunning example of modern-day Napa Cabernet Sauvignon. It's soft, complex, smooth and sweet, with a veneer of smoky, caramelized oak coating the flavors of ripe blackberry, black cherry and crème de cassis. It's really delicious, and made all the more appealing by a fine structure of tannins and acids.

100% Cabernet Sauvignon sourced entirely from Beckstoffer Missouri Hopper Vineyard, Oakville
AVA. Clone 337 on VSP trellising

Harvested on October 21st at 25.9 degrees Brix.

27 months in new French oak barrels supplied by Taransaud and others.

Bottled unfiltered and unfinned on February 22nd, 2012.

Alcohol: 15.2%

pH: 3.81

Total Acidity: 0.61g/100ml

Consulting Winemaker and Viticulturalist: Kirk Venge

Proprietors: The Janzen Family

Total Production: 144 cases

Release date: Summer 2012

Website Retail Price: \$100

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