

## 2010 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 heart of Oakville amongst industry giants. The soil type of light gravely loam is absolutely perfect for growing premium, world class Cabernet and it comes out in the glass. Wines produced from this area very often enjoy extended barrel ageing. Thus they express the power of this terroir and possess longevity unparalleled by most of Napa.

This wine begins with a nose undoubtedly belonging entirely to Cabernet Sauvignon. Native yeast fermented, the red fruit is racy. Aromas of dried currant, black cherry, hints of black olive and the dustiness inherent in Oakville terroir abound. Sensations of firm acid and lengthy tannins preside in the mouth. While it may not quite be described as a silky palate today, this will certainly emerge with time in the glass. In its youth, the muscular nature of this wine is like a rocket at liftoff, yet it maintains the potential for finesse. It will take a few years to tame the volume in this palate and no doubt be well worth the wait. Bottled unfiltered and unfined, this wine should survive well to 2030 to 2037 and beyond.

## Wine Advocate Oct 2013 Rating: 92

The 2010 Cabernet Sauvignon Janzen Beckstoffer Missouri Hopper Vineyard, from a site filled with more gravelly loam soils, comes across as a more masculine, muscular effort with a deep ruby/purple color and lots of wet pebble, black currant, blackberry and new oak notes. This medium to full-bodied, broodingly backward 2010 reveals firm tannins, but lots of potential and richness as long as purchasers have the patience to wait it out. It is relatively high in alcohol (15.2%) and was aged 27 months in 100% new Taransaud oak. This 100% Cabernet Sauvignon was fashioned from clone 337.

## Wine Enthusiast August 2013 Rating:95

This is always one of Janzen's best bottlings, courtesy of one of the jewels in the Beckstoffer crown of vineyards. The 2010 is softly tannic and enormously rich, showing wave after wave of blackberry essence, cassis liqueur, dark chocolate and anise notes, with a firm minerality. It's beautiful now, but try to keep your hands off it until at least 2018.

## Wine Spectator Insider Sept 2013 Rating: 93

Intense, with vibrant, focused red and dark berry fruit, featuring notes of cherry, mocha, loamy earth, cedar, anise and tobacco. Delightfully complex, smooth and persistent, elegant and detailed, presenting a firm, tannic backbone. Best from 2014 through 2025.-J.L.

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

Harvested on October  $22^{nd}$  at 26.4 degrees Brix. 27 months in new French oak barrels supplied primarily by Taransaud.

Bottled unfiltered and unfined on January 21st, 2013 Alcohol: 15.2%

pH: 3.65 T.A.: 0.7g/100ml

**Consulting Winemaker and Viticulturalist:** Kirk Venge

**Proprietors:** The Janzen Family **Total Production:** 158 cases **Release date:** March 2013 **Website Retail Price:** \$100