



2011

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 on the southern boundary of today's Oakville AVA places it among industry giants. The soil type of light gravelly loam is absolutely perfect for growing premium, world class Cabernet. 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.

The nose of this wine presents ripe fruit heightened by beautiful oak features: aromas of dried currant, black cherry, sweet oak and a dustiness indicative of the Oakville terroir. A firm entry onto the palate expands into lengthy and lingering tannins. This wine is always one of our most age-worthy and the 2011 vintage is no exception. This wine should survive well to 2030 and beyond.

Praise for 2011 Janzen Beckstoffer Missouri Hopper:

Connoisseurs' Guide to California Wine August 2014* 90

A big burst of sweet, creamy oak leaps to the fore in the nose but is quickly joined by a full measure of solid, young Cabernet fruit, and, with a moment of air, the aromas reveal scattered suggestions of dried herbs and loam. Once in the mouth, the wine settles into balanced firmness with rich, if youthfully tight flavors that again key on cassis, herbs and oak, and, although not harshly astringent, it is still sufficiently tannic to make us want to hide it away in the back of the cellar until it nears its tenth birthday.

James Suckling Tasting Report May 15, 2014 91

A pretty wine with an outstanding core of fruit with blueberry and dark-chocolate character. Full body, silky tannins and an attractive finish. Better in 2016.

100% Cabernet Sauvignon sourced entirely from Beckstoffer Missouri Hopper Vineyard, Oakville AVA.

Clone 337 on VSP trellising

Harvested on October 22nd at 26.4 degrees Brix.

27 months in new French oak barrels supplied primarily by Taransaud.

Bottled unfiltered and unfinned on February 4th, 2014

Alcohol: 15.2%

pH: 3.65

T.A.: 0.7g/100ml

Consulting Winemaker and Viticulturalist: Kirk Venge

Proprietors: The Janzen Family

Total Production: 135 cases

Release date: March 2013

Website Retail Price: \$100

09/14

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