



## 2011 Janzen Beckstoffer To Kalon Vineyard Cabernet Sauvignon

To Kalon has grown into perhaps the most important valley floor vineyard site in all of Napa County. Wines from this vineyard located in the heart of Oakville are renowned for incredible delicacy, finesse and elegance.

Yields out of Beckstoffer To Kalon Vineyard were at records lows in 2011. We had less to work with, but quality of the fruit was outstanding. This vintage is perfectly balanced and will present well in its younger years. Abundant fruit in the nose is framed beautifully with a dusty sweetness complicated by toasted oak, maple bar, and vanilla. A powerful, yet elegant, entry on the palate transitions into an exceptionally long finish with flavors of toffee, and black currant. This wine will provide continued enjoyment through 2030 and perhaps well beyond.

### **Praise for 2011 Janzen Beckstoffer To Kalon:**

#### **Connoisseurs' Guide to California Wine August 2014 \*90**

*If in many ways the most obvious and outgoing of the Janzen Cabernets, this highly ripened and extremely rich offering is nonetheless one built for keeping. It is fleshy and full-bodied, and it is absolutely loaded with deep, curranty fruit, but challenging astringency comes on fairly strong at the end. While it is easy enough to taste through its sinewy young tannins, it is likely that another ten or fifteen years will pass before it reaches its best. That said, lengthy keeping comes without risk, and we encourage dutiful patience.*

#### **James Suckling Tasting Report May 15, 2014 92**

*A full, chewy red with attractive tannin tension and a polished texture. Full body, bright acidity and a clean finish. Better in 2016.*

#### **Stephen Tanzer's International Wine Cellar May/June 2014 90**

*Bright, dark red with ruby highlights. Aromas of cassis, licorice, flowers, mocha and menthol are lifted by high-toned oak notes of spices and tar. Shows the pepper-and-herb aspect of the vintage but also excellent intensity and definition to its black cherry, cassis and spicy oak flavors. Not fleshy or sweet but well-judged extraction gives this fine-grained wine a light touch. Finishes with a light dusting of tannins and a lingering leafy character. Very much in a northern Medoc style.*

100% Cabernet Sauvignon sourced entirely from Beckstoffer To Kalon Vineyard, Oakville.

Clone 337 on VSP trellising

27 months in new Taransaud French oak barrels, hailing from the Allier and Tronçais forests.

Bottled unfiltered and unfinned on Feb 4th, 2014.

Alcohol: 15.1%

pH: 3.60

T.A.: 0.69 g/100mL

**Consulting Winemaker and Viticulturalist:** Kirk Venge

**Proprietors:** The Janzen Family

**Total Production:** 150 cases

**Release date:** Spring 2014

**Website Retail Price:** \$175

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