



BACIO DIVINO CELLARS

2016 Janzen Beckstoffer Missouri Hopper Vineyard Cabernet Sauvignon

Missouri Hopper Vineyard sits on the Valley floor at the southern boundary of the Oakville AVA. This historic vineyard site is one of the oldest in the Napa Valley and its initial planting dates back to the late 1800's. The 2016 vintage offered a bountiful yield, with near perfect growing conditions that allowed a long, slow ripening. The exceptional vintage offers generous fruit, excellent viscosity and pronounced but well integrated tannin structure. The 2016 Janzen Beckstoffer Missouri Hopper is a very decadent and age-worthy offering. We expect it will reward those who grant it years in the cellar, while still offering great balance to those who prefer drinking cabs at a younger age. Expected drinking window 2019-2033.

Robert Parker's Wine Advocate, October 2017

Rating: 97-99

2016 Janzen Beckstoffer Missouri Hopper Cabernet Sauvignon has a very deep purple-black color and is scented of crushed black cherries, warm plums and cassis with touches of sautéed herbs and underbrush, plus a waft of cigar boxes. Medium to full-bodied, it has a very firm backbone of very finely grained tannins and a wonderfully earthy character complemented by loads of tightly coiled fruit, finishing with great length and depth.

Jeb Dunnuck.com, March 2019

Rating: 98

I love this valley floor site, and the 2016 Cabernet Sauvignon Janzen Beckstoffer Missouri Hopper Vineyard is a brilliant wine on all accounts! Made from 100% Cabernet Sauvignon, its deep ruby/purple color is followed by a vibrant bouquet of blackberries, blueberries, spring flowers, licorice, and graphite, with loads of smoke tobacco and cigar notes developing with time in the glass. Full-bodied and concentrated, it stays fresh and lively on the palate, with terrific balance between its fruit, acidity, and tannins. It's a structured wine that needs 4-5 years of bottle age, but it's loaded with potential and should evolve for 2-3 decades.

- 100% Cabernet Sauvignon sourced from Beckstoffer Missouri Hopper Vineyard, Oakville
- Clone 337 on VSP trellising
- 28 months in new Taransaud French oak barrels from the Allier and Tronçais forests
- Alcohol: 15.2%
- T.A.: 0.62 /100ml
- pH: 3.80

Consulting Winemaker and Viticulturalist: Kirk Venge

Proprietors: The Janzen Family

Total Production: 210 cases

Release Date: April 2019

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