

B CELLARS  
[ NOTES FROM THE CELLAR ]

# *Beckstoffer Dr. Crane Vineyard Cabernet Sauvignon*

100% Cabernet Sauvignon

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**2018**

## *Heritage*



B Cellars is especially proud of its long-term partnership with legendary and pioneering grower, Andy Beckstoffer. With a portfolio of seven single-vineyard heritage wines, the B Cellars - Beckstoffer partnership offers some of the region's best wines, produced from the most sought after vineyards in Napa Valley. We have nurtured our partnership with Beckstoffer Vineyards since our founding in 2003 and continue to be one of the few wineries in the Napa Valley that produces a wine from each of the six Heritage Vineyards.

## *Winemaker's Notes*



The aroma of macerated dark cherries, cola bean, and sweet vanillin engage the senses. Dense, rich, and concentrated the Dr. Crane Cabernet Sauvignon has a broad entry of raspberry pie and blackberry preserves with a hint of herbal tea. The mouth feel has a fine transition from mid palate to a long, lingering finish. Enjoy for the next 15-20 years.

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## *Vineyard Story*



Napa pioneer Dr. George Belden Crane originally planted Beckstoffer Dr. Crane Vineyard in 1858. During the 1920's the Chinatown of the City of St. Helena was located on the site. Acquired by Beckstoffer Vineyards in 1997, the vineyard's gravelly loam soils were replanted in 1998 to multiple clones of Cabernet Sauvignon, Petit Verdot and Cabernet Franc. This is one of three\* Beckstoffer Heritage vineyards that exist within one square mile of each other. It is because of Andy Beckstoffers experience, vision, and respect for the land that each vineyard imparts its own distinct characteristics to the fruit it produces.

*\*Dr. Crane Vineyard, Las Piedras Vineyard, Bourn Vineyard*

## *Pairing Insights*



A wine like Beckstoffer Dr. Crane Vineyard Cabernet Sauvignon deserves to be served with a dish of the same caliber. Treat yourself to beef tenderloin with a blackberry balsamic glaze. The fatty protein in the beef provides a coating mouth-feel that is naturally countered by the wine's rich tannins and the fruity sweetness in the sauce allow the wine to soar.