



## 2008 Janzen Beckstoffer Missouri Hopper Vineyard Cabernet Sauvignon

**Varietal Content:**

100% Cabernet Sauvignon

**Barrel Regime:**

28 months in new French oak barrels supplied by Taransaud and others.

**Alcohol:**

15.2% alcohol

**Vineyard Source:**

Beckstoffer Missouri Hopper Vineyard, Oakville. Clone 337 on VSP trellising

**Winemaking:**

Picked at a very ripe stage, with a 5-day cold soak until the onset of fermentation. Native yeast used for fermentation. Délestage technique in fermentation process. A gentle press followed a 28-day maceration. Bottled unfinned and unfiltered.

**Tasting Notes:**

Sweet, succulent black berry flavors, suffused with notes of vanilla and hints of earth. The palate is moderately robust at this early age, yet the tannins are exceptionally balanced allowing early consumption.

**Reviews:**

***Stephen Tanzer's International Wine Cellar, May/June 2011 Rating 92***

*Saturated ruby-red. Complex, deep aromas of cassis, espresso, graphite and violet. Suave and savory, with enticing floral lift to the cassis and black cherry flavors. There's a chocolate richness here like the other 2008 Janzen cabernets display but this wine is finer-grained and more perfumed. The energetic, mouthcoating, long finish features smooth tannins and a light touch for a wine with 15 % alcohol.*

***James Suckling. Tasting Report, June 15, 2011 Rating 91***

*...it turns bright and fruity at the end. It's full and rich with lots of ripe fruit and spices. Best after 2013.*

***Wine Enthusiast, October 2011 Rating 93***

*A wine to cellar. With powerful tannins and near perfect balance, it's extraordinarily ripe and rich in blackberries and currants, with hints of minerals and spices. Very dry, it feels vital from the first taste to the long finish. The vineyard is north of Yountville, which puts it in a cooler area. Should develop bottle complexity over the next decade. Cellar Selection*

**Consulting Winemaker and Viticulturalist:** Kirk Venge

**Proprietors:** Claus and Diane Janzen

**Total Production:** 190 cases

**Release date:** Summer 2011

**Website Retail Price:** \$100

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