B CELLARS NOTES FROM THE CELLAR

Beckstoffer Bourn Vineyard Cabernet Sauvignon

100% Cabernet Sauvignon

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



Deep purple-black in color, this Cabernet Sauvignon from the Beckstoffer Bourn Vineyard opens with expressive black cherries, crushed blackberries, and cassis. Hints of of cigar box and iron ore. The palate is full-bodied, firm and grainy with plenty of freshness supporting the muscular fruit and earthy finish.

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Vineyard Story



Beckstoffer Bourn Vineyard was originally the vineyard of William Bowers Bourn II, considered the last Bonanza King of the California Gold Rush because of his ownership of the Empire Mine - the finest gold mine in California. Bourn is also credited with having built Greystone Cellars in St. Helena (currently the Culinary Institute of America Greystone). He purchased his vineyard in St. Helena in 1872 as a family home and much of the original vineyard land remains in the care of his descendants to this day. A portion of the original vineyard was purchased by Beckstoffer Vineyards in 2010. Planted with head-trained, old-growth Petite Sirah and various clones of Cabernet Sauvignon, the Beckstoffer Bourn vineyard is the newest Heritage vineyard.

Pairing Insights



Chef Derick suggests the 2018 Bourn Vineyard Cabernet Sauvignon with slow braised fall-off-the bone short ribs on a bed of polenta or creamy mashed potatoes. Using herbs in the short rib recipe to coax out subtle earthy components in the wine, while the fatty protein helps to counteract the rich tannins

