



LITHOLOGY

2021 CABERNET SAUVIGNON TO KALON VINEYARD

TASTING NOTES

Soaring aromatics, deep concentration, rich and seamless texture, and a finish that grips tightly, promising long aging potential. Our last two vintages of this wine have both been awarded perfect scores (100pts). It seems to us that this '21 vintage is as good or better.

VINEYARDS

The most celebrated vineyard in Napa Valley, this special site on the Oakville Bench has been producing wines of the “highest beauty” for nearly 150 years. We are fortunate enough to pull from three of Andy Beckstoffer’s top blocks for Lithology.

WINEMAKING

Fermented in 47% Oak, 42% Concrete, and 11% stainless for 20-28 days. Aged for 22 months in 74% new french oak.

WINEMAKERS: Matt Sands, Philippe Melka, and Michel Rolland.

VARIETAL: 95% Cabernet Sauvignon.
5% Cabernet Franc.

HARVESTED: September 29th, 2021.

BOTTLED: July 2023.

CASE PRODUCTION: 86 cases.

ALCOHOL: 15.2%

AVA: Oakville.

VINEYARD: Beckstoffer, To Kalon.



“A barrel sample of the Beckstoffer To Kalon Cabernet Sauvignon reveals an immense wine, well-endowed with powerfully structured tannins and an opulence of inky black fruit with plenty of wild herbs, cedar, coffee-bean and dried floral nuances that are still melding together.”

Jonathan Cristaldi

I was able to taste two samples of the 2021 Cabernet Sauvignon Lithology Beckstoffer To Kalon Vineyard, one fermented in concrete and the other fermented in French oak. Both showed brilliantly, with wonderful purity of fruit, the dense, concentrated style of the vintage, and just about flawless balance. As with most top 2021s, short-term cellaring is going to be the name of the game.

Jeb Dunnuck