ALEJANDRO BULGHERONI

2017 Alejandro Bulgheroni **Estate Lithology "Beckstoffer** Las Piedras Vineyard"

Planted to vineyard for over 150 years, Beckstoffer Las Piedras' history traces back to the Mexican land grants. In the 1840's European settler Edward Bale planted the property, to Mission grapes. It became the first vineyard planted in what is now the St. Helena appellation. The vineyard was first planted to wine grape varietals by Henry Amstutz. He was a colleague of Henry Pallet, one of California's first great winemakers.

In 1983, Beckstoffer Vineyards purchased the property and planted it to two clones of Cabernet Sauvignon. The quality of the gravelly soil caused the farm workers to name the vineyard Las Piedras, "little pebbles."

POINTS DUNNUCK

"From a rocky vineyard just west of Dr. Crane, the 2017 Cabernet Sauvignon Lithology Beckstoffer Las Piedras Vineyard is a beautiful, elegant, mineral-laced wine that offers full-bodied richness and depth as well as outstanding length. Complex notes of red and black currants, dried flowers,

crushed rocks, and flowery incense dominate the bouquet. It's an incredibly sumptuous, satisfying Cabernet that has both complexity and richness." January 31, 2020

POINTS WINE ADVOCATE "Fruit for this was harvested on October 5—it's 100% Cabernet Sauvignon fermented in stainless and puncheon and aged in 70% new French oak. The 2017 Lithology Cabernet Sauvignon Beckstoffer Las Piedras is very deep garnet-purple in color and a little stubbornly mute at this youthful stage, but with coaxing, it offers up crushed black and red plums, fresh

black berries and warm cassis plus hints of forest floor, candied violets and baker's chocolate with a waft of kirsch. Full-bodied, the palate has a solid backbone of ripe, grainy tannins and beautiful freshness supporting the energetic fruit, finishing on a lingering mineral note. 80 cases were made." October 31, 2019

VINOUS GALLONI

"The 2017 Lithology Las Piedras is tannic and imposing, as wines from this St. Helena site tend to be. Black cherry, graphite, spice, licorice, blackberry jam and leather open up with time in the glass. The Piedras is easily the most reticent this range. Accordingly, it needs time in the cellar to be at its

best and most expressive." January 2020



