



Beckstoffer To Kalon Vineyard

Schrader Cellars

2010 Cabernet Sauvignon T6/Old Sparky Clone 6 Block D2 Beckstoffer To Kalon Vineyard (not available)

95-98 Points

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The 2010 Cabernet Sauvignon T6/Old Sparky Clone 6 Block D2 Beckstoffer To Kalon Vineyard is the base for both the T6 and Old Sparky bottlings. This is a superb Cabernet Sauvignon laced with dark fruit, spices, licorice, tar and smoke. It shows marvelous depth and richness all the way through to the intense finish. There is plenty of underlying structure to support the fruit. White flowers add an attractive element of lift on the finish. Anticipated maturity: 2018-2028.

I tasted the Schrader 2009s and 2010s twice this year, about five months apart, and that time has done wonders for the wines. The Schrader Cabernets are big, bold wines that nevertheless show remarkable detail and transparency to site, as is evidenced by the five separate bottlings from Andy Beckstoffer's To Kalon vineyard in Oakville. These are essentially single-clone (and often single-block) wines that seek to highlight the unique qualities of the various Cabernet clones planted within the vineyard. I tasted the 2009s from bottle and the 2010s from barrel. Readers should note that the 2010s I tasted were base blends for each of the wines, rather than fully finished blends. I have a slight preference for the 2010s, as they are more nuanced, perfumed and finessed, while the 2009s are just a bit more similar to each other throughout the range, reflecting the nature of the years themselves. Beyond that, it really comes down to personal preference when choosing one of these wines. The RBS is the most aromatic and detailed, and in

my view, complete of the wines. Readers who prefer a more overt, opulent, fruit-driven style of Napa Valley Cabernet Sauvignon will gravitate to the Old Sparky or the Schrader. Either way, it is hard to go wrong with any of these Cabernets. The wines are made in a fairly non-interventionalist style, with no SO2 added at crush, minimal rackings and no fining or filtration prior to bottling. Everything starts in the vineyard, where Brown and his team leave one cluster (minus wings) per shoot. The 2009s were aged in 100% new French oak barrels, 80-90% Darnajou the rest Taransaud.