



2004 WAYPOINT Beckstoffer Dr. Crane Vineyard St. Helena Cabernet Franc

TECHNICAL INFORMATION

Varietals: 100% Cabernet Franc

Vineyard: Sourced exclusively from the Beckstoffer Dr. Crane Vineyard in St. Helena, CA

Winemaker: Marco DiGiulio

Aging: 24 months in French oak, 30% new

Best From: 2008 - 2012

Production: 101 cases

Suggested Food Pairing: Roasted rabbit, Filet Mignon, grilled veal chop, Chanterelle mushrooms and Tête de Moine or other ripe semi-hard cheeses

THE STORY

A waypoint is the identifying intersection between latitude and longitude on a GPS, the specific place where the two coordinates meet. It is unique and unambiguous, as precise an identifier as a fingerprint. In the case of wine, it also takes on the added implication of pinpointing the attributes of a particular vineyard. As all wine great and small is born somewhere, it is of critical importance that somewhere is somewhere special.

Winemaker Marco DiGiulio first showed up on our radar back when he was making single-vineyard wine for Lokoya. Now working with properties that he personally identifies as having the magic for world-class wines, Marco is something of a “vine whisperer”. One sip of the work Marco is doing with its fruit and you’ll understand why Napa-based Cabernet specialists occasionally look west for serious horsepower. And then there are Andy Beckstoffer’s properties... universally regarded as being among California’s finest vineyards.

The wines are reflections of the ultimate job of an artisan winemaker: to craft wine with an identifiable sense of place. It’s more about letting the wines speak for themselves than accessorizing with a batch of winemaking tricks. When you have the sort of fruit that the Waypoint vineyards are providing, it’s best to go low-impact and let the grapes do the talking. The delicious result is what happens when talent and terroir intersect.

TASTING NOTES

’04 “Beckstoffer Dr. Crane” Cabernet Franc – St. Helena. A massive nose of red and black cherries and decadent oak vanillin comes soaring out of the glass. So ripe and laden with new French oak that there’s almost a brown sugar edge to it. Decadence in a glass!

ACCOLADES

89 points – “Ripe wild berry, spice, cedar and tobacco flavors are tasty and generous, with a long, lingering finish and polished tannins. Drink now through 2012”. – MaryAnn Worobiec, *Wine Spectator*, July 31, 2008 issue.