

ALEJANDRO BULGHERONI

E S T A T E

2016 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.”

98
POINTS
DUNNUCK

“From a site just outside of St. Helena, the mammoth-sized 2016 Cabernet Sauvignon Lithology Beckstoffer Las Piedras Vineyard (barrel fermented and aged in 80% new French oak) offers up a smorgasbord of dark, meaty fruits, chocolate, damp earth, and tobacco, with more minerality and violet characteristics developing with time in the glass. Deep, full-bodied, and incredibly layered, it’s one of the richer, more powerful wines in the lineup. Drink it over the coming 2 decades.” *January 31, 2019*

96+
POINTS
WINE
ADVOCATE

“Aged for 22 months in 80% new French oak, the 2016 Lithology Cabernet Sauvignon Beckstoffer Las Piedras is very deep garnet-purple in color with a nose of crushed blackcurrants, black cherries and warm plums with nuances of beautiful exotic spices accents and a perfume of potpourri, tobacco leaf and Sichuan pepper plus a hint of cedar chest. Full-bodied with a firm backbone of fine-grained tannins and a lively line, it has a stunning core of bright, crunchy black fruits, finishing with a wonderfully persistent perfume. 90 cases produced.” *October 29, 2018*

95
POINTS
VINOUS
GALLONI

“The 2016 Cabernet Sauvignon Lithology Beckstoffer Las Piedras Vineyard is deep, rich and explosive, with tons of textural intensity in every dimension. The trademark minerality and savoriness of Las Piedras is nearly buried by the sheer unctuousness of the fruit. Iron, mocha, espresso and smoke are some of the many notes that develop in the glass. Ideally, the Piedras might show a bit more site detail, but that is hard to achieve at this level of production, where a small amount of grapes virtually necessitates fermentation in barrel. Even so, there is so much to like here.” *December 2018*



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WINE CO.

[e] info@newfrontierwines.com • [m] 917.657.1833

www.NewFrontierWines.com