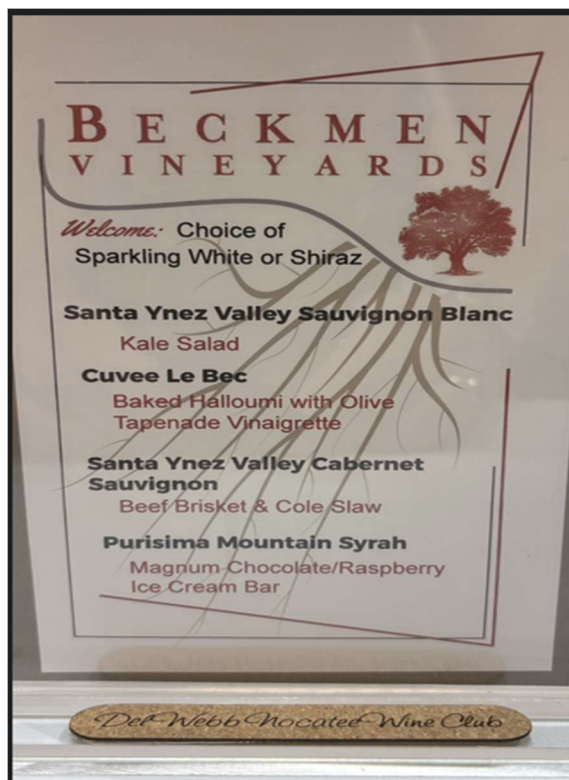


# Wines from the Beckmen Vineyards

<https://beckmenvineyards.com/>

## Food and Wine Pairings



**Welcome wine:** Sparkling Wine or Shiraz

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### **2023 Santa Ynez Valley Sauvignon Blanc**

- This wine has an amazing balance of flavors lemon, pink grapefruit & tropical fruit with hints of salinity. This Sauvignon Blanc has everything you want in a white wine - crisp, refreshing velvety texture with a long finish.
- **Food Pairing:** *Kale Salad*

### **2022 Cuvee Le Bec**

- Beckmen Vineyards best-selling wine -- this red blend has a combination of dark and red fruit flavors with layered aromas of pepper and all spice. The wine is perfectly balanced, easy to drink & versatile enough to be paired with anything. Wine Enthusiast has named this wine Editor's Choice for seven consecutive years.
- 52% Syrah, 33% Grenache, 12% Mourvèdre, 3% Counoise
- Santa Ynez Valley AVA.
- Released: July 2025. Drinking Window: 2025 – 2040
- **Food Pairing:** *Baked Halloumi with Olive Tapenade Vinaigrette*

### **2022 Santa Ynez Valley Cabernet Sauvignon**

- Black cherry, cassis and licorice leap through the glass. This Cabernet is super approachable filled with vibrant fruit, juicy acidity & supple tannins which support the wine. Ready to drink now or age it for the next decade or more.
- Santa Ynez Valley AVA.
- Released: November 2024 Drinking Window: 2024 – 2039
- **Food Pairing:** *Beef Brisket and Cole slaw*

### **2021 Purisima Mountain Syrah**

- The PMV Syrah is an exceptional wine. Brimming with dark fruits of blackberry & plum, the wine is full, round & mouth-watering. Subtle nuances of dark chocolate, mocha, espresso & pepper round out a wide array of flavors. Sarah is the signature grape at Beckmen Vineyards.
- Ballard Valley AVA.
- Released: November 2023 Drinking Window: 2023 – 2048
- **Food Pairing:** *Magnum Chocolate/Raspberry Ice Cream Bar*