



BALLETTO
V I N E Y A R D S

Estate Grown • Estate Bottled • Sonoma County

ANTHONY BECKMAN, WINEMAKER

Anthony Beckman has made Balletto Vineyards wine since 2007, starting as an enologist and earning a promotion to winemaker just two years later.

His unorthodox path to winemaking gives Anthony a unique and unbridled perspective on winemaking. While Anthony has had a life-long passion for wine and food, his first career was as a daily news reporter working for prominent newspapers in Washington, D.C., and Philadelphia. Changes in the journalism industry led him to make drastic life changes that took him to San Francisco, where he started working in technology.

While living in San Francisco, Anthony spent his free time and money on wine, food and trips to Sonoma County wineries. The realization that he needed to pursue wine as a career came quickly. He quit his day job in San Francisco and a month later worked harvest at Quivira Vineyards in Dry Creek Valley.

His second harvest took him to New Zealand working for Delegats (Oyster Bay), where he gained exposure to cold-climate viticulture and learned the ins and outs of grape varieties like Pinot Noir and Chardonnay. Anthony returned to California and worked for three years as the wine buyer for Taylor's Market, a gourmet grocery and wine store in Sacramento, while putting himself through the UC Davis Viticulture and Enology program. He spent his mornings in classes learning the chemistry and microbiology of winemaking and the afternoons tasting thousands of wines from around the world. He graduated from Davis with high honors and department-wide recognition.

Upon graduating, Anthony gained experience by working harvests for Peay Vineyards in the Sonoma Coast and Hudson Vineyards in Napa's Carneros region prior to joining Balletto Vineyards.

Since becoming winemaker, Anthony has applied his style and point of view to Balletto Vineyards wines. Anthony strives to make wines that are elegant, balanced and reflective of the variety. Indigenous yeast is used in small fermentation tanks, and the aging process uses new French oak barrels sparingly only to enhance the wine, not dominate it. He perfectly matches the lively natural acidity with the fruit to create wines with depth, structure and finesse. When it comes to the single vineyard Chardonnay and Pinot Noir, Anthony strives to create wines that express each site so those enjoying can experience the nuances of the cool, foggy Russian River Valley estate vineyards at their essence.

