



2020 PerUs 'Pont' Napa Valley, USA

TRADE OFFER

\$38

per bottle

12-bottle case \$456 · Winery SRP \$100 · One-case minimum

TOP SELLING POINTS

Russell Bevan in the cellar.

Bevan wrote a syndicated Wine Spectator column, then stepped into the vineyard in 2004. Mentors: Greg La Follette and Philip Togni. He has more than thirty 100-point wines. Robert Parker gave 100 points to his 2011 Tin Box, the only wine from that vintage to earn the score. PerUs is his blend project with Anmol Bhandari, not a Bevan Cellars single-vineyard bottling.

Tench Vineyard, Oakville bench. Sugarloaf for the rest.

Forty percent Cabernet Sauvignon from Tench, on Oakville's east bench, iron-rich soils, neighbor to Screaming Eagle and Rudd. Thirty-five percent Merlot and 25 percent Cabernet Franc from Sugarloaf. PerUs is about putting those pieces together, not a single-site wine. First vintage 2013, 30 cases. This 2020 Pont is 300 cases.



RUSSELL BEVAN

Bevan Cellars · 30-plus 100-point wines · Tench, Sugarloaf, PerUs

Bevan is a fourth-generation Sonoman who spent years in the Midwest selling dental products and writing about wine. He has said that in 1994 he spent more on bottles than on rent. Greg La Follette told him lazy winemakers fail: taste every barrel. He still does. He tastes every ferment every day through harvest. He and Victoria De Crescenzo founded Bevan Cellars in 2004. Mentors were La Follette and Philip Togni. Parker 100s followed, including the 2011 Tin Box. He consults. He does not want Bevan Cellars to get bigger. New vineyard contracts go to PerUs. Anmol Bhandari, New Delhi-born, Goldman Sachs then Cians Analytics, founded PerUs after Dustin Wilson MS walked him through Napa and introduced Bevan. First commercial vintage 2013, 30 cases. Pont is the blend: Tench Cabernet, Sugarloaf Merlot and Franc. The 2020 is 300 cases.

2020 IN THE GLASS

The house note on 2020 Pont: amazing linear power. Tobacco, bright cherry, and a kiss of bittersweet chocolate. Complexity and energy. 40 percent Tench Cabernet Sauvignon, 35 percent Sugarloaf Merlot, 25 percent Sugarloaf Cabernet Franc. 14.4 percent alcohol. Hedonism calls it ripe cherry and cassis with dark chocolate and sweet tobacco, poise and linearity. No named professional critic score is shown on this exact 2020. Drink it with air. A 30 to 60 minute decant helps the 2020 open.

40% Tench Cabernet Sauvignon · 35% Sugarloaf Merlot · 25% Sugarloaf Cabernet Franc · 300 cases · 14.4% alcohol

PAIRING AND SERVICE

Grilled ribeye or a thick butter-basted steak · Slow-cooked roast lamb or beef · Hard cheese and a savory mushroom plate

Serve around 60 to 65 F in a Cabernet stem. Taste on opening. Give it 30 to 60 minutes in a decanter if the bottle is tight.

WINE-SEARCHER MARKET

Score — Low \$85 Average \$96 High \$96

Checked 2026-09-08 · U.S. bottle listings · Buying context, not a required resale

ORDER THIS CASE

Put Pont on the list.

\$38 a bottle · \$456 the 12-bottle case · One-case minimum

<https://onewinemarket.com/2020-perus-pont-napa-valley-usa/>