



B CELLARS

vineyards and winery

NAPA VALLEY

Ehrlich Vineyard

Cabernet Sauvignon

2012

500 cases

Vineyard

<i>Vineyard</i>	<i>Ehrlich</i>
<i>Varietal</i>	<i>Cabernet Sauvignon</i>
<i>Appellation</i>	<i>Oakville</i>
<i>Harvest Date</i>	<i>October 29</i>
<i>Brix</i>	<i>25.8</i>

Kirk Venge's Notes

Our Ehrlich Vineyard Cabernet radiates a beautiful deep violet hue. This bold wine bursts out of the glass with ripe cherries, plum, blackberry jam, and forest floor, with sensations of cracked peppercorns. Unfolds with subtle expressions of its terroir, the gravelly fine bale loam soil in which the roots are anchored. Displaying a rich texture, the tannins give the sensation of many small stones compacted on the palate. Black fruit and cola flavors build over time with each sip. The perfectly balanced acidity makes this wine great for food pairing and longevity. There is great harmony in this age-worthy wine that will survive decades.

703 Oakville Cross Road
Oakville, California 94562
707-709-8787
bcellars.com

Crafting Ehrlich Vineyard Cabernet Sauvignon

Philosophy

The 2012 vintage presented us with an opportunity to showcase this beautiful single-vineyard Cabernet Sauvignon from Ehrlich Vineyard as a stand-alone bottling. Located just off of Money Road in the heart of the Oakville AVA, Ehrlich Vineyard is owned and operated by Clifford and Patricia Ehrlich, and farmed by Garvey Vineyard Management. This vineyard and Clifford's passion for winegrowing inspired the novel "The Lure of the Napa Valley: Chasing and Vineyard Dream". We work very closely with the Ehrlich and Garvey Families, striving to produce the best wine this vineyard has to offer.

Harvest

The fruit is hung on the vine until it reaches its optimum ripeness of both flavor and Brix (measured sugar concentration). It is then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes

Winemaking

Once the fruit arrives to the winery the clusters are carefully de-stemmed; whole berries are gently moved across the sorting table where jacks and raisins are removed. The clean fruit is then moved to tank for a five-day cold soak prior to the onset of native yeast fermentation. Total fermentation time was 25 days in an open top tank. The barrel program is 75% tight grain new French oak for a total of 18 months.

Results

- ~ Final wine values are 14.9% alcohol; 0.68g/100mL TA and 3.81 pH
- ~ Bottled on September 17, 2014
- ~ Unfiltered and Unfined