



B CELLARS

vineyards and winery

NAPA VALLEY

Blend 24

52% cabernet sauvignon
36% sangiovese
12% petite sirah

2013

400 cases

VINEYARD	To Kalon	Kenefick
VARIETAL	Cab. Sauv.	Cab. Sauv.
APPELLATION	Oakville	Calistoga
HARVEST DATE	October 14	October 2
BRIX	28.7	27.6

VINEYARD	Benessere	Kenefick
VARIETAL	Sangiovese	Petite Sirah
APPELLATION	St. Helena	Calistoga
HARVEST DATE	October 1	September 14
BRIX	26.8	25.9

Kirk Venge's Notes

Our 2013 Blend 24 represents the best of premium Cabernet Sauvignon and the noble Sangiovese. Blend 24 is bold in flavor and offers a creative twist on a Super Tuscan style wine. The aromatics offer a refined display of blue fruits, strawberry jam, and floral notes; leading to a ripe palate of rich, dark fruits that is layered and lingering. Great balance, vibrant acidity and refined tannins make this a perfect pairing with any savory dish.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Wine Advocate

92 Points

Crafting Blend 24

Philosophy

Blend 24 finds its inspiration from the classic Chiantis. The blend is as complex as the inspiration behind it. Anytime one uses Petite Sirah in a blend great care needs to be taken. This powerful varietal has no mercy when used in excess. However, the right amounts can give a masterful sense of structure and added balance as is the case in our Blend 24. It is offset by the delicate strawberry perfume character of Sangiovese and the Cabernet Sauvignon offers black cherry fleshiness to the mid-palate. There is a great effort taken to age this wine in the correct ratio of oak as not to impact the Sangiovese's wonderful bright notes but enough cooperage to meld the firm tannins of the Cabernet Sauvignon and Petite Sirah. Wines such as these are so enjoyable to drink and just as exciting to cellar if one has a fondness for Super-Tuscan style reds.

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

Carefully de-stemmed and hand sorted, the whole berries are moved to stainless steel fermenters for a five day cold soak prior to the onset of fermentation. Total time with skin contact was 22 days. The barrel program is 50% tight grain new French oak for a total of 22 months.

Results

- ~ Our 2013 Blend 24 was bottled on July 20th, 2015
- ~ Final wine values are 14.9% alcohol; 0.68g/100mL Titratable Acidity and 3.78 pH
- ~ Unfiltered and Unfined