



B CELLARS

vineyards and winery

NAPA VALLEY

Blend 25

70% cabernet sauvignon
30% syrah

2013
400 cases

VINEYARD	<i>Dr. Crane</i>	<i>Kenefick Ranch</i>	<i>Kick Ranch</i>
VARIETAL	<i>Cabernet Sauvignon</i>	<i>Cabernet Sauvignon</i>	<i>Syrah</i>
APPELLATION	<i>St. Helena</i>	<i>Calistoga</i>	<i>Sonoma County</i>
HARVEST DATE	<i>28-Sep</i>	<i>October 2</i>	<i>October 9</i>
BRIX	<i>28.1</i>	<i>27.6</i>	<i>28.2</i>

Kirk Venge's Notes

Power and grace define this rich blend of bold Cabernet Sauvignon and juicy, ripe Syrah. In the glass, Blend 25 illuminates a deep garnet hue with violet highlights. Initial aromas of blue frit, espresso roast, and cherry cola combine with flavors of huckleberry jam, sweet tobacco, saddle leather and freshly cracked black pepper. A voluptuous mouthfeel of velvety tannins and a fine tuned acidity create a seamless, deeply satisfying, full-bodied wine. Enjoy!

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Crafting Blend 25

Philosophy

Forethought and care have to lead the way when asking Cabernet and Syrah to play well together. These are among the boldest in the hierarchy of varietals. What is perhaps the most important point to consider when selecting the grapes is the site where they originate. Proper soil and microclimate are essential ingredients to properly translate the terroir into the cellar and lastly into the bottle. This blend represents the best of the valley floor and hillsides and it is as much a blend of terroirs as it is a blend of varietals. The end result found in this offering is a wonderfully polished and sophisticated wine that will continue to thrive and gracefully evolve in the cellar.

Harvest

We allowed both cabernet sauvignon & syrah fruit to hang on the vine until they reached their optimum ripeness of both flavor and Brix (measured sugar concentration). The grapes are 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 tank for a 3-5 day cold soak prior to the onset of fermentation. Total fermentation time averages 14 to 24 days. Each vineyard lot is individually vinified from fermentation to barrel and allowed to mature singly. The process culminates in blending sessions which take countless hours of intense concentration and a keen interest in allowing each component not only to express its unique characteristics, but to harmonize and complement the wine as a whole. The barrel program is 60% new tight grain French oak and once used French oak barriques for a total of 22 months.

Results

~ Bottled unfiltered and unfiltered, July 20, 2015

~ Final wine values: 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.81 pH