

Blend 26

75% cabernet sauvignon
25% petite verdot

2013
295 cases

VINEYARD	<i>To Kalon</i>	<i>Dr. Crane</i>
VARIETAL	<i>Cab. Sauv.</i>	<i>Cab. Sauv.</i>
APPELLATION	<i>Oakville</i>	<i>St. Helena</i>
HARVEST DATE	<i>October 14</i>	<i>October 28</i>
BRIX	<i>28.7</i>	<i>30.9</i>

VINEYARD	<i>O'Shaughnessy</i>	<i>Oso</i>
VARIETAL	<i>Cab. Sauv.</i>	<i>Petite Verdot</i>
APPELLATION	<i>Oakville</i>	<i>Napa Valley</i>
HARVEST DATE	<i>October 12</i>	<i>October 27</i>
BRIX	<i>26.9</i>	<i>26.7</i>

Kirk Venge's Notes

Our Blend 26 from the 2013 vintage is a blend of two Bordeaux style varietals. Explosive classic cabernet notes of dried cherries, black currants, and cassis are followed by subtle undertones of sweet tobacco and cedar box. The rich and smooth palate is laden with intricate layers of black cherry, bramble berry, dark cocoa and espresso bean. Blend 26 is a wine crafted to seduce the palate from the first encounter.

Crafting Blend 26

Philosophy

The 2013 Blend 26 unites Cabernet Sauvignon and Petite Verdot to create an elegant red blend, though still considered a Cabernet Sauvignon. Hours upon hours of assemblage take place prior to determining the composition of this special wine. Carefully integrated, we believe the whole surpasses the sum of its parts.

Harvest

Each respective vineyard is given time for the fruit on vine to reach its optimum level of ripeness of both flavor and brix (measured sugar concentration). We carefully hand harvest in the cool hours of the early morning into .5-ton macro bin boxes

Winemaking

Carefully de-stemmed and berry sorted, the grapes are given a 5-day cold soaking prior to the onset of fermentation. Total maceration time, including fermentation, averages 25 days. Each vineyard lot is fermented and barrel aged separately and we watch to learn how each specific terroir might contribute to the character of the final blend. Once the individual lots strike the right balance of flavor and tannin, we engage in meticulous blending sessions. Here, we try different combinations of the individual lots. After the final blend is determined, the wines are gently “racked” together and aged an additional 12 months in new French oak for a total of 26 months in barrel.

Results

- ~ 2013 Blend 26 was bottled on July 20, 2015
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.78 pH
- ~ Unfiltered and unfinned