



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Kenefick Ranch Vineyard

100% cabernet sauvignon

**2013**

**245 cases**

VINEYARD	<i>Kenefick Ranch</i>
VARIETAL	<i>Cabernet Sauvignon</i>
APPELLATION	<i>Calistoga</i>
HARVEST DATE	<i>October 2</i>
BRIX	<i>27.6</i>

## *Kirk Venge's Notes*

*Kenefick Ranch, located in Calistoga, is nestled against a section of the Vaca Mountains known as Rattlesnake Ridge. Intense aromatics of red cherry, raspberry liqueur and damson plum, while exhibiting sweet undertones of vanillin, and barrel spice. Lush flavors of red and blue fruits consume the palate while transitioning into an essence of pipe tobacco, tar and baking spice on the finish.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting the Kenefick Ranch cabernet sauvignon***

## ***Philosophy***

The 2013 vintage presented us with an opportunity to showcase this beautiful AVA single vineyard Cabernet Sauvignon from Calistoga as a stand-alone bottling. This wine was crafted as a tribute to the highly acclaimed Kenefick Ranch Vineyard. This vineyard terrior is highlighted by a rocky bale loam, perfect for growing high quality wine grapes.

## ***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. Each lot was fermented and aged separately until we began the blending process. The barrel program is 75% tight grain new French oak for a total of 26

## ***Results***

- ~ 2013 Kenefick Ranch Cabernet was bottled on July 20, 2015
- ~ Final wine values are 14.8% alcohol; 0.68g/100mL Titratable Acidity and 3.72 pH
- ~ Unfiltered and Unfined