



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Sangiovese

100% sangiovese

**2013**

**200 cases**

VINEYARD	<i>Benessere</i>
VARIETAL	<i>Sangiovese</i>
APPELLATION	<i>St. Helena</i>
HARVEST DATE	<i>October 1</i>
BRIX	<i>26.8</i>

## *Kirk Venge's Notes*

*Sangiovese is a varietal that possesses so many of the wonderful qualities we desire in a red wine. Leaping from the glass are juicy-sweet aromatics of red fruits, rose petals, cherry cola, with hints of espresso, clove and vanillin. The expansive and opulent textures consume the palate, displaying great balance and purity of fruit. This wine is ready to enjoy now, yet will age gracefully over the next 5 to 7 years.*

B Cellars Vineyards and Winery

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# ***Crafting Sangiovese***

## ***Philosophy***

With the crafting of our Sangiovese we were inspired by Old World traditions, but with the modern wine drinker in mind. Our Sangiovese is reminiscent of its Tuscan roots employing the ripasso method in order to extract valuable color and tannins. The final result offers a less acidic version of this wine, one that is supple and well balanced.

## ***Harvest***

Our 2013 Sangiovese hails from Benessere Vineyard in St. Helena. The fruit hung on the vine until it reached optimum ripeness of both flavor and Brix (measured sugar concentration). These grapes were carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

## ***Winemaking***

Carefully de-stemmed, the whole berries were moved to tank for a three-day cold soak prior to the onset of fermentation. Total fermentation time was 14 days. Those who enjoy our Petite Sirah or Syrah may know that in our winemaking technique the skins of these bolder varieties are shared with the Sangiovese via the ripasso method. This is where we utilize the skins of our Petite Sirah & Syrah during the final stages of the Sangiovese's fermentation process where it picks up more valuable color and tannin. The end product is amazing and has been a valuable technique in Italy and other parts of the old world for decades. The barrel program is 30% tight grain new Hungarian oak and once used French oak barriques for a total of 22 months.

## ***Results***

- ~ Our 2013 Sangiovese was bottled on September 3rd 2015.
- ~ Final wine values are 14.8% alcohol; 0.76g/100mL Titratable Acidity and 3.79 pH.
- ~ Unfiltered and Unfined.