



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Barrel Select

100% chardonnay

**2014**  
**150 cases**

VINEYARD	<i>Dutton Ranch- Mill Station</i>
VARIETAL	<i>Chardonnay</i>
APPELLATION	<i>Russian River</i>
HARVEST DATE	<i>September 24</i>
BRIX	<i>23.3</i>

## *Kirk Venge's Notes*

*Our Barrel Select Chardonnay hails from the Dutton Ranch Mill Station Vineyard, located in Green Valley, one of the smallest and coolest regions within the Russian River Valley AVA. We hand selected our best barrels, and allowed them to undergo 100% malolactic fermentation to create a rich, creamy, and more full-bodied chardonnay. Unfiltered and unfined, this Chardonnay is opulent enough to cellar for 5-7 years.*

B Cellars Vineyards and Winery  
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# ***Crafting the Barrel Select Chardonnay***

## ***Philosophy***

Barrel Select Chardonnay is a perfect addition to our reserve program. Every barrel of Chardonnay we had in our cellar was tasted one by one, and only a few were selected to craft this special wine. As with our inaugural vintage, our 2nd release of Barrel Select hails from the Mill Station vineyard located in Green Valley and is owned and operated by the Dutton family. The climate in Green Valley is the coolest region of the Russian River Valley, which makes it perfect for producing great Chardonnay grapes.

## ***Harvest***

Like all of our wines, this delicate white varietal was carefully hand harvested early in the cool hours of the morning into half-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters.

## ***Winemaking***

The juice goes through an oxidative settling for 48 hours then racked to 50% new French oak for fermentation. Post primary fermentation malolactic bacteria were introduced. Early in the barrel ageing stage, the lees was gently stirred for mid palate development. The wine was kept on its' lees for the 16 months as it aged in barrel. This chardonnay endured 100% malolactic fermentation.

## ***Results***

~ Unfined and Unfiltered

~ Final wine values are 14.2% alcohol; 0.75 TA and 3.46 pH.