



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Blend 24

68% sangiovese  
19% merlot  
13% cabernet sauvignon

**2014**  
**400 cases**

VINEYARD	<i>Krupp</i>	<i>Sugarloaf</i>
VARIETAL	<i>Cab. Sauv.</i>	<i>Merlot</i>
APPELLATION	<i>Atlas Peak</i>	<i>Napa Valley</i>
HARVEST DATE	<i>October 11</i>	<i>October 6</i>
BRIX	<i>25.7</i>	<i>28.2</i>

VINEYARD	<i>Benessere</i>
VARIETAL	<i>Sangiovese</i>
APPELLATION	<i>St. Helena</i>
HARVEST DATE	<i>September 23</i>
BRIX	<i>27.1</i>

## *Kirk Venge's Notes*

*Our 2014 Blend 24 represents the best of the noble Sangiovese. Blend 24 is bold in flavor and offers a creative twist on a Super Tuscan style wine. The aromatics offer a refined display of blue fruits, strawberry jam, and floral notes; leading to a ripe palate of rich, dark fruits that is layered and lingering. Great balance, vibrant acidity and refined tannins make this a perfect pairing with any savory dish.*

B Cellars Vineyards and Winery  
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*Wine Advocate*

*91 Points*

# ***Crafting Blend 24***

## ***Philosophy***

Blend 24 finds its inspiration from the classic Chiantis. The blend is as complex as the inspiration behind it. This is the first year that we have decided to have the majority of the blend consist of Sangiovese. The Merlot and Cabernet strengthen and offer black cherry fleshiness to the mid-palate. There is a great effort taken to age this wine in the correct ratio of oak as not to impact the Sangiovese's wonderful bright notes but enough cooperage to meld the firm tannins of the Cabernet Sauvignon and Merlot. Wines such as these are so enjoyable to drink and just as exciting to cellar if one has a fondness for Super-Tuscan style reds.

## ***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 hand sorted, the whole berries are moved to stainless steel fermenters for a five day cold soak prior to the onset of fermentation. Total time with skin contact was 22 days. The barrel program is 50% tight grain new French oak for a total of 22 months.

## ***Results***

- ~ Our 2014 Blend 24 was bottled on July 5th, 2016
- ~ Final wine values are 14.9% alcohol; 0.68g/100mL Titratable Acidity and 3.78 pH
- ~ Unfiltered and Unfined