



B CELLARS

vineyards and winery

NAPA VALLEY

Ehrlich Vineyard

100% cabernet sauvignon

2014
650 cases

VINEYARD	<i>Ehrlich</i>
VARIETAL	<i>Cabernet Sauv.</i>
APPELLATION	<i>Oakville</i>
HARVEST DATE	<i>October 11</i>
BRIX	<i>27.3</i>

Kirk Venge's Notes

Bold and seductive, this Cabernet Sauvignon hails from the Ehrlich Vineyard located in the heart of the Oakville AVA. Aromatics of bramble berry and wild blueberry leap from the glass with subtle nuances of cocoa bean, violets, and exotic spices. These exquisite aromatics lead into a rich and silky palate laden with flavors of wild berry, sweet tobacco and warm barrel spice. This Cabernet showcases silky tannins and a broad mid-palate, which crescendos toward a seemingly endless finish.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting the Ehrlich cabernet sauvignon

Philosophy

The 2014 vintage presented us with another opportunity to showcase this beautiful single-vineyard Cabernet Sauvignon from Ehrlich Vineyard as a stand-alone bottling. Located just off of Money Road in the heart of the Oakville AVA, Ehrlich Vineyard is owned and operated by Clifford and Patricia Ehrlich, and farmed by Garvey Vineyard Management. This vineyard and Clifford's passion for winegrowing inspired the novel "The Lure of the Napa Valley: Chasing a Vineyard Dream". We work very closely with the Ehrlich and Garvey Families, striving to produce the best wine this vineyard has to offer.

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 22 days in an open top tank. The barrel program is 75% tight grain new French oak for a total of 22 months.

Results

- ~ The 2014 Ehrlich Cabernet was bottled on July 5, 2016.
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.75 pH
- ~ Unfiltered and Unfined