



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Oakville

100% cabernet sauvignon

**2014**

**200 cases**

|              |                           |
|--------------|---------------------------|
| VINEYARD     | <i>O' Shaugnessy</i>      |
| VARIETAL     | <i>Cabernet Sauvignon</i> |
| APPELLATION  | <i>Oakville</i>           |
| HARVEST DATE | <i>October 10</i>         |
| BRIX         | <i>26.6</i>               |

## *Kirk Venge's Notes*

*Exhibits lavish aromatics of black plum and red raspberry, with undertones of molasses, and barrel roast. Flavors of cherry tart, blue fruit, pomegranate, and warm barrel spice highlight great purity of fruit, velvety textured tannins, and a tremendously long finish.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting the Oakville cabernet sauvignon***

## ***Philosophy***

The 2014 vintage presented us with another opportunity to showcase this beautiful single-vineyard Cabernet Sauvignon from O'Shaughnessy Vineyard as a stand-alone bottling. Located directly across the B Cellars winery on the Oakville Cross Road in the heart of the Oakville AVA.

## ***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 24 days in an open top tank. The wine was aged for the 1st year on its' lees, and has had only one racking prior to bottling. The barrel program is 75% tight grain new French oak for a total of 22 months.

## ***Results***

- ~ The 2014 Oakville Cabernet Sauvignon was bottled on July 5, 2016
- ~ Final wine values are 14.9% alcohol; 0.71g/100mL Titratable Acidity and 3.65 pH.
- ~ Unfiltered and Unfined