



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Star Vineyard

100% cabernet sauvignon

**2014**

**150 cases**

VINEYARD	<i>Star</i>
VARIETAL	<i>Cabernet Sauvignon</i>
APPELLATION	<i>Rutherford</i>
HARVEST DATE	<i>October 10</i>
BRIX	<i>27.9</i>

## *Kirk Venge's Notes*

*Our 2014 Star Vineyard hails from the heart of the Rutherford bench. The palate is lush and generous. Robust flavors of blackberry, kirsch, kola nut, and sassafras, with sweet undertones of cocoa, and espresso. Seamless from entry to finish, this is a rich, velvety, mouth filling wine with supple tannins and a persistent multi-textured finish. Charred oak, smoke and licorice add a considerable nuance of complexity on the finish.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting the Star cabernet sauvignon***

## ***Philosophy***

The 2014 vintage presented us with an opportunity to showcase this beautiful single-vineyard Cabernet Sauvignon from the Star Vineyard as a stand-alone bottling. Star Vineyard is located on the upper Rutherford bench in the heart of the Rutherford AVA and is owned and managed by Jack Oliver. This highly recognized Napa Valley AVA, and the stellar winegrowing techniques of Abreu Vineyard Management have given us brilliant Cabernet Sauvignon grapes to turn in to an outstanding wine.

## ***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***

Carefully de-stemmed and hand sorted, the whole berries are placed in tank for a five day cold soak prior to the onset of fermentation. Total fermentation time was 22 days in a stainless steel fermenter. The barrel program is 90% tight grain new French oak for a total of 22 months.

## ***Results***

- ~ 2014 Star Cabernet was bottled on July 5, 2016
- ~ Final wine values are 14.9% alcohol; 0.64g/100mL Titratable Acidity and 3.79 pH
- ~ Unfiltered and Unfined