



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Blend 25

57% cabernet sauvignon  
43% syrah

**2015**  
**175 cases**

VINEYARD	To Kalon	Kick Ranch
VARIETAL	Cabernet Sauvignon	Syrah
APPELLATION	Napa Valley	Sonoma County
HARVEST DATE	September 29	September 23
BRIX	28.7	27.8

## *Kirk Venge's Notes*

*Power and grace define this rich blend of bold Cabernet Sauvignon and juicy, ripe Syrah. In the glass, Blend 25 illuminates a deep garnet hue with violet highlights. Initial flavors of blue fruit, espresso roast, and cherry cola layer with aromas of huckleberry jam, sweet tobacco, saddle leather and freshly cracked black pepper. A voluptuous mouthfeel of velvety tannins and a fine tuned acidity create a seamless, deeply satisfying, full-bodied wine. Enjoy!*

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting Blend 25***

## ***Philosophy***

Forethought and care have to lead the way when asking Cabernet and Syrah to play well together. These are among the boldest in the hierarchy of varietals. What is perhaps the most important point to consider when selecting the grapes is the site where they originate. Proper soil and microclimate are essential ingredients to properly translate the terroir into the cellar and lastly into the bottle. This blend represents the best of the valley floor and hillsides and it is as much a blend of terroirs as it is a blend of varietals. The end result found in this offering is a wonderfully polished and sophisticated wine that will continue to thrive and gracefully evolve in the cellar.

## ***Harvest***

We allowed both cabernet sauvignon & syrah fruit to hang on the vine until they reached their optimum ripeness of both flavor and Brix (measured sugar concentration). The grapes are then carefully hand harvested early in the cool hours of the morning into half-ton bins.

## ***Winemaking***

Carefully de-stemmed and hand sorted, the whole berries are moved to tank for a 3-5 day cold soak prior to the onset of fermentation. Total fermentation time averages 14 to 24 days. Each vineyard lot is individually vinified from fermentation to barrel and allowed to mature singly. The process culminates in blending sessions which take countless hours of intense concentration and a keen interest in allowing each component not only to express its unique characteristics, but to harmonize and complement the wine as a whole. The barrel program is 60% new tight grain French oak and once used French oak barriques for a total of 22 months.

## ***Results***

~ Bottled unfinned and unfiltered, August 29, 2017