



**B CELLARS**

vineyards and winery

NAPA VALLEY

## Blend 26

76% cabernet sauvignon

12% cabernet franc

12% petit verdot

**2015**

**400 cases**

VINEYARD	Oakville 88	Dr. Crane
VARIETAL	Cabernet Sauvignon	Cabernet Sauvignon
APELLATION	Oakville	St. Helena
HARVEST DATE	September 24th	September 18th
BRIX	28.4	28.2

VINEYARD	Sugar Loaf	Oso Vineyard
VARIETAL	Cabernet Franc	Petit Verdot
APELLATION	Napa Valley	Napa Valley
HARVEST DATE	September 29th	October 3rd
BRIX	27	26.6

### *Kirk Venge's Notes*

*Our Blend 26 from the 2015 vintage is a blend of three Bordeaux style varietals. This classic California "Meritage" is driven by explosive cabernet notes of dried cherries, black currants, and cassis followed by subtle undertones of sweet tobacco and cedar box. The rich and smooth palate is laden with intricate layers of black cherry, bramble berry, dark cocoa and espresso bean. Blend 26 is a wine crafted to seduce the palate from the first encounter.*

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# ***Crafting Blend 26***

## ***Philosophy***

The 2015 Blend 26 unites Cabernet Sauvignon, Cabernet Franc, and Petite Verdot to create an elegant yet bold "left bank" Bordeaux style red blend. Hours upon hours of assemblage take place prior to determining the composition of this special wine. Carefully integrated, we believe the whole surpasses the sum of its parts.

## ***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 berry sorted, the grapes are given a 5-day cold soaking prior to the onset of fermentation. Total maceration time, including fermentation, averages 25 days. Each vineyard lot is fermented and barrel aged separately and we watch to learn how each specific terroir might contribute to the character of the final blend. Once the individual lots strike the right balance of flavor and tannin, we engage in meticulous blending sessions. Here, we try different combinations of the individual lots. After the final blend is determined, the wines are gently "racked" together and aged an additional 12 months in 75% new French oak for a total of 22 months in barrel.

## ***Results***

- ~ 2015 Blend 26 was bottled August 28, 2017
- ~ Final wine values are 15.2% alcohol; 0.69g/100mL Titratable Acidity and 3.85 pH
- ~ Unfiltered and unfined