



B CELLARS

vineyards and winery

NAPA VALLEY

Blend 27

40% merlot
30% cabernet sauvignon
24% petit verdot
6% cabernet franc

2015
400 cases

VINEYARD	<i>Orchard Ave</i>	<i>Star Vineyard</i>
VARIETAL	<i>Merlot</i>	<i>Cabernet Sauv.</i>
APPELLATION	<i>Napa Valley</i>	<i>Rutherford</i>
HARVEST DATE	<i>September 29th</i>	<i>September 16th</i>
BRIX	<i>26.7</i>	<i>25.1</i>

VINEYARD	<i>Oso Vineyard</i>	<i>Sugarloaf Vineyard</i>
VARIETAL	<i>PetitVerdot</i>	<i>Cabernet Franc</i>
APPELLATION	<i>Napa Valley</i>	<i>Napa Valley</i>
HARVEST DATE	<i>October 3rd</i>	<i>September 29th</i>
BRIX	<i>26.6</i>	<i>27</i>

Kirk Venge's Notes

Our Blend 27 from the 2015 vintage is a blend of four Bordeaux style varietals. The merlot dominates the blend, bringing fourth flavors of plum and red fruit, while contributing to the plush and rounded palate. The Cabernet Sauvignon, Cabernet Franc and Petit Verdot bring a vibrant rich color, dark berry and cherry flavor, while improving the tannin structure, mid-palate and finish of this wine.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting Blend 27

Philosophy

The 2015 Blend 27 unites Merlot with small amounts of Cabernet Sauvignon, Petit Verdot and Cabernet Franc to create an elegant yet bold "right 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 60% new French oak for a total of 22 months in barrel.

Results

- ~ 2015 Blend 27 was bottled on June 29, 2017
- ~ Final wine values are 14.9% alcohol; 0.66g/100mL Titratable Acidity and 3.75 pH
- ~ Unfiltered and unfined