



B CELLARS

vineyards and winery

NAPA VALLEY

Rosé

100% cabernet sauvignon

2015

250 cases

VINEYARD	<i>Napa Valley</i>
VARIETAL	<i>Cabernet Sauvignon</i>
APPELLATION	<i>Napa Valley</i>
HARVEST DATE	<i>September 20-31</i>
BRIX	<i>23.2</i>

Kirk Venge's Notes

This rosé bursts with notes of watermelon bubble gum, strawberry-rhubarb tart, subtle tropical notes, orange blossom and wet stone. The palate is just as exciting as the aromatic profile. A crisp and clean freshness on the palate is highlighted by the integrated acidity and exquisite balance. Flavors of ripe strawberries, pears, and tangerine fill the palate, leaving you thirsting for more.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting the 2015 rosé

Philosophy

Our rosé was crafted as a result of using the saignée method. Saignée is a process that involves bleeding or draining the lightly colored juice from tank during the first or second day of the cold soak period. We do this in order to concentrate the fruit, color, and tannin, which yield a deeper and more complex red wine. Luckily, often we are able to use this saignée to make a delightful rosé that is perfect to enjoy in the summer heat.

Harvest

Like all of our wines, the grapes are delicately hand harvested early in the cool hours of the morning into half-ton bins. The fruit is de-stemmed and gently put to tank.

Winemaking

The red must is held at 50 degrees F. Depending on color extraction, after one or two days, a portion of the pink juice is drained from the tank and placed in neutral French oak barrels for fermentation. We keep the fermentation temperature below 70 degrees F in order to preserve the fruit and aromatics while achieving a slow and steady fermentation. Our rosé was aged in 100% neutral French oak barrels for a total of 3 months.

Results

- ~ Our 2015 rosé was bottled on February 4th, 2016
- ~ Final wine values are 14.3% alcohol; 0.81 TA and 3.49 pH.