



B CELLARS

vineyards and winery

NAPA VALLEY

Oakville

100% cabernet sauvignon

2016
550 cases

VINEYARD	<i>Ehrlich</i>	<i>Skellenger Lane</i>
VARIETAL	<i>Cab. Sauv.</i>	<i>Cab. Sauv.</i>
APPELLATION	<i>Oakville</i>	<i>Oakville</i>
HARVEST DATE	<i>September 29</i>	<i>September 24</i>
BRIX	<i>26.4</i>	<i>27.9</i>

Kirk Venge's Notes

Exhibits lavish aromatics of black plum and red raspberry, with undertones of molasses, and barrel roast. Flavors of cherry tart, blue fruit, pomegranate, and warm barrel spice highlight great purity of fruit, velvety textured tannins, and a tremendously long finish.

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103 Oakville Cross Road ~ PO BOX 103

Oakville, California 94562

Crafting Oakville Cabernet Sauvignon

Philosophy

Our 2016 Oakville Cabernet Sauvignon is a blend of 2 distinct vineyards, both less than a mile from our Estate Winery and Vineyards. Ehrlich Vineyard is combined with the Skellenger Lane Vineyard to produce a wine of great depth and opulence.

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

Once the fruit arrives to the winery the clusters are carefully de-stemmed; whole berries are gently moved across the sorting table where jacks and raisins are removed. The clean fruit is then moved to tank for a five-day cold soak prior to the onset of native yeast fermentation. Total fermentation time was 24 days in an open top tank. The wine was aged for the 1st year sur lie, and has had only one racking prior to bottling. The barrel program is 75% tight grain new French oak for a total of 22 months.

Results

- ~ The 2016 Oakville Cabernet Sauvignon was bottled on August 29, 2018
- ~ Final wine values are 14.9% alcohol; 0.71g/100mL Titratable Acidity and 3.65 pH.
- ~ Unfiltered and Unfined