



B CELLARS

Napa Valley Blends

WINERY & TASTING SALON

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Blend 24

2009

56% cabernet sauvignon

22% sangiovese

22% syrah

1750 cases

Vineyards

<i>Vineyard</i>	<i>Casalina</i>	<i>Narsai David</i>	<i>H&H</i>
<i>Varietal</i>	<i>Cabernet</i>	<i>Cabernet</i>	<i>Cabernet</i>
<i>Appellation</i>	<i>St. Helena</i>	<i>Napa Valley</i>	<i>Napa Valley</i>
<i>Harvest Date</i>	<i>Oct. 17</i>	<i>Oct. 27</i>	<i>Oct. 23</i>
<i>Brix</i>	<i>25.9</i>	<i>28</i>	<i>25.7</i>

<i>Vineyard</i>	<i>Brookside</i>	<i>Antica</i>
<i>Varietal</i>	<i>Syrah</i>	<i>Sangiovese</i>
<i>Appellation</i>	<i>Mt. Veeder</i>	<i>Atlas Peak</i>
<i>Harvest Date</i>	<i>Oct. 26</i>	<i>Oct. 12</i>
<i>Brix</i>	<i>25.5</i>	<i>26.2</i>

Kirk Venge's Notes

Blend 24 is not a bashful blend and represents the best of premium Cabernet Sauvignon and the noble Sangiovese. The 2009 Blend 24 is bold in flavor and offers a creative twist on a Super Tuscan style wine. The aromatics offer a refined display of strawberry perfume, red plum, and Ceylon cinnamon. A fruit driven wine reveals a rich fleshy palate of black cherry, espresso and a sophisticated smoky finish that is layered and lingering.

Crafting Blend 24

Philosophy

Blend 24 finds its inspiration from the classic Chiantis. The blend is as complex as the inspiration behind it. The Sangiovese offers the delicate strawberry perfume, while the Syrah contributes a masterful sense of structure and added balance as is the case in our Blend 24. Finalizing the blend with Cabernet Sauvignon offers black cherry fleshiness to the mid-palate. There is a great effort taken to age this wine in the correct ratio of oak as not to impact the Sangiovese's wonderful bright notes but enough cooperage to meld the firm tannins of the Cabernet Sauvignon and Syrah. Wines such as these are so enjoyable to drink and just as exciting to cellar if one has a fondness for Super-Tuscan style reds.

Harvest

We allowed all varietals to hang on the vine until they reached their optimum ripeness of both flavor and Brix (measured sugar concentration). The fruit is then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

Winemaking

Carefully de-stemmed, the whole berries are meticulously sorted and transferred to a tank for a three to five 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 24 months in 40% new tight grain French oak and once-used French oak barriques.

Results

- Bottled unfiltered and unfiltered, July 2011.
- Final wine values: 14.8% alcohol; 0.69g/100mL Titratable Acidity and 3.68 pH.