

B CELLARS
[NOTES FROM THE CELLAR]

Blend 24

cabernet sauvignon
sangiovese
petite sirah
merlot

2019

Blend 24 finds its inspiration from the “Super-Tuscan” wines of Italy, where non-traditional grapes are blended together to produce new expressions of classic terroir. In our case we blend the Napa Valley classic Cabernet Sauvignon with Sangiovese, a rare grape in our parts. 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 Petite Sirah.

Winemakers Notes



A red violet in color and dense at the core. A generous aromatic display of blue fruit, strawberry jam, and violets lead to a full palate of rich dark fruits and espresso roast that is layered and lingering. The blend composition is Cabernet Sauvignon and Sangiovese with a bit of Petite Sirah and Merlot adding elegance.

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Vintage Notes

The 2019 growing season was a lot like a long distance race. The beginning had it's share of intrigue, the middle was steady and predictable, and the end was action packed. The early part of the year was mild, with almost no frost to speak of but there was a decent amount of rain, saturating the soils and laying the groundwork for long growing season. The spring and summer were relatively calm and steady with no major events to speak of. As fall drew near, it became clear that the wet winter and mild summer were pushing the ripening schedule back. Even though harvest took us all of the way through October, the extra time on the vine imparted amazing structure and flavor development. The alternating pattern of warm and cool days throughout harvest allowed the fruit to maintain ideal levels of acidity. Look for fresh vibrant flavors and luscious, silky textures in the wines of the 2019 vintage.

Pairing Insights



B Cellars Chef Derick loves Blend 24 with any Italian dish, sticking with tradition. He loves it with his stromboli and red wine whole grain mustard. The spice of the pepperoni and mustard accentuate the bright fruit and acidity of the Sangiovese. While the fat in the cheese helps cuts through the firm tannins added by the Cabernet Sauvignon and Petite Sirah.