

B CELLARS
[NOTES FROM THE CELLAR]

Blend 24

cabernet sauvignon
sangiovese
merlot
petite sirah

2018

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



This is the deepest and most intense Blend 24 we’ve done to date! Our 2018 is red violet in color and is dense at the core. The nose has tobacco wrapper and dried cranberry. Spice notes come through on the palate. Hints of freshly ground black pepper topped off by luscious ripe plum jam, then followed by moderate tannins. The blend composition is Cabernet Sauvignon and Sangiovese with a bit of Petite Sirah and Merlot adding elegance.

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Vintage Notes



After a winemaker's vintage in 2017 the 2018 growing season was idyllic. It delivered a consistent growing season, followed by a long, slow-paced harvest. The near picture-perfect growing season began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

Pairing Insights



B Cellars Chef Derich Kuntz enthusiastically recommends pairing the 2018 Blend 24 with his recipe for Chicken Skewers with Wild Rice, Currants & Toasted Pine Nut Agrodolce.

The pine nuts and rice frame the earthy, mineral elements of the Cabernet Sauvignon and the currants provide the perfect lift to the more delicate fruit flavors in the Sangiovese.