

B CELLARS
[NOTES FROM THE CELLAR]

Blend 27

merlot
cabernet sauvignon
malbec

2018

Blend 27 is based on a combination of the traditional “Bordelais” varietals. This wine is a crowd-pleaser; the perfect choice to seduce any palate. While the blend changes from vintage to vintage, the generous, elegant spirit of the this “right bank” Bordeaux style red blend remains a constant. At B Cellars, we are proud to continue in the centuries-old art of blending in the cellar to create wines of balance and distinction.

Winemakers Notes



The 2018 Blend 27 engages the senses with bright red fruit characters and baking spice on the nose. Merlot and Malbec add depth and rich black cherry and ripe plum notes, subtle hints of chocolate and cocoa bean, and a velvet palate. Cabernet Sauvignon provides structure, power, and bold cassis, cherry, and raspberry.

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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



Chef Derick recommends his Chicken Liver Mousse with Rosemary French Toast and Cherry Gastrique. However, this wine is a worthy addition to dishes that feature nuanced, subtle flavor profiles. Chicken, pork, and even lightly spiced veal roasts will showcase the layered flavors within Blend 27.