

B CELLARS
[NOTES FROM THE CELLAR]

Oakville
Cabernet Sauvignon

100% Cabernet Sauvignon

2018

We produce wines from specific American Viticultural Areas (AVA) to celebrate the unique terroir of the Napa Valley. As our home since 2014, Oakville holds a special place in our heart. This two mile wide swath of land contains the greatest concentration of preeminent producers of Cabernet Sauvignon in Napa Valley. The 2018 vintage is a blend of two different Oakville vineyards, resulting in a wine that is powerful and distinctly Oakville.

Winemaker's Notes



The 2018 Oakville Cabernet Sauvignon exhibits lavish aromatics of black plum and red raspberry, with undertones of molasses, and barrel roast. Flavors of cherry tart, pomegranate, and warm barrel spice highlight great purity of fruit, velvety textured tannins, and a tremendously long finish.



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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



When pairing with Cabernet Sauvignon you can never go wrong with beef according to Chef Derick. His favorite pairing with the Oakville Cabernet is Beef Sliders. Derick has many variations of beef sliders which keeps each pairing interesting and unique.