

*B CELLARS*  
[ NOTES FROM THE CELLAR ]

*Blend 23*

62% sauvignon blanc  
34% chardonnay  
4% viognier

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**2020**

The 2020 vintage marks the 15th consecutive year we've produced this intriguing white blend. While red blends often overshadow blends made from white varietals, we apply the same basic principles to both. We harvest, crush, and ferment the different wines separately, beginning the blending process when the wines begin to display their own unique markers. Though the percentages vary from vintage to vintage, Blend 23 always offers the refreshing crispness of Sauvignon Blanc, the layered richness of Chardonnay, and the inviting viscosity of Viognier.

*Winemakers Notes*



Our 2020 Blend 23 exhibits lavish aromatics of lemongrass, grapefruit, and apricots, with subtle expressions of wet limestone, white peach, and jasmine. The palate is fresh and crisp, laden with flavors of key lime and green apple, with a savory minerality.

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## *Vintage Notes*

The 2020 season will be remembered for factors beyond the normal measurements. Here in the valley, it was a warm, dry winter and we didn't start to see rain and cold weather until the end of March. While the mild spring season gave us a great early start, summer brought very cool mornings and very warm days. Through the first half of August, it had been a picture-perfect growing season, with a wet spring and well-spaced heat spikes followed by long periods of moderate temperatures. This build-up to harvest was interrupted by two wildfires as we turned to the fall; The LNU Complex Fire started on August 17th and the Glass Fire started on September 27. The 2020 harvest officially began for B Cellars on Friday, August 28. Up until the very end of the season, the growing conditions were close to perfection, and the quality of the fruit we have harvested is exceptional. Working with nature is humbling. Every vintage is different. Every vineyard is different. Working with nature is also reassuring. Every vintage brings a new set of challenges, a new set of opportunities. While the 2020 red wine harvest will be smaller than usual B Cellars will never waiver in our commitment of bottling wines of the highest quality.

## *Pairing Insights*



B Cellars Chef Derick Kuntz enthusiastically recommends pairing the Blend 23 with his Heirloom Melon Salad with curry spiced hazelnuts and basil honey. The light, flavorful wine and cool, fresh cuisine are a collaborative pair, each elevating its counterparts subtle flavors and setting the stage for the next bite or sip.

