

B CELLARS
[NOTES FROM THE CELLAR]

*Raithe Vineyard
Cabernet Sauvignon*

100% Cabernet Sauvignon

2019

Vineyard Story



If you go east on the Oakville Cross Road from B Cellars, cross the Silverado Trail, throw it into low gear and start climbing. After several hundred feet of ascent, you will be in the Raithe Vineyard. Located on the hillsides of Oakville, this vineyard gets plentiful sunshine and a constant breeze from the San Pablo Bay provides a cooling influence. This helps the Cabernet retain a lovely natural acidity. The eastern mountainsides of the Napa Valley are older than the Mayacamas on the west and their rocky, red soils produce a signature savory, mineral note.

Winemaker's Notes



This dark and brooding Cabernet Sauvignon opens with aromas of cinnamon, nutmeg, and clove, blackberry and boysenberry. Secondary notes of allspice, rosemary, and mocha add depth. The palate is filled with brambleberry compote, graphite, and dark chocolate. This inky Cabernet has leathery tannins that add structure and length.



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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



This bold Cabernet Sauvignon needs a hearty dish to enhance its complex flavor profile. Chef Derick recommends a fattier steak like ribeye or sirloin, served medium-rare. Slow-braised beef or pork can be great too, especially when cooked in red wine.