

B CELLARS  
NOTES FROM THE CELLAR

*Syn3rgy*

60% Zinfandel  
40% Petite Sirah

---

**2019**

At B Cellars we are proud to continue in the centuries-old art of blending in the cellar to craft wines of balance and distinction. We have the privilege to work with some of the most prized vineyard land in all of the wine growing world. Syn3rgy once again engages alliance between vineyards and varietals to produce delight.

For Syn3rgy this year we've blended the wines from three exceptional vineyards from Sonoma and Napa. The Zinfandel is coming from the Grist Vineyard in Sonoma and the Petite Sirah comes from two renowned vineyards in Calistoga, Kenefick Ranch and Frediani Vineyard.

*Winemaker's Notes*



The Zinfandel in this wine brings a bright and lively mix of blueberries and raspberries highlighted by a rich cinnamon spice. This is balanced and bolstered with intensity and depth added by the Petite Sirah. This wine has a juicy palate, supple tannins, and a rich mouthfeel.



B CELLARS  
[ NOTES FROM THE CELLAR ]

## *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 is a serious BBQ wine! It's smooth, but intense tannins mean it will pair well with charred meats, smoky flavors, and spicy rubs or sauces. It's balance of fruit, spice, and smoothness means it will be wildly enjoyed and appreciated. Try it with one of Chef Derick's rib recipes or sliders. This is a perfect wine to share with friends!