

B CELLARS  
[ NOTES FROM THE CELLAR ]

*Sugarloaf Vineyard  
Cabernet Franc*

100% Cabernet Franc

2019

*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.

*Winemaker's Notes*



The nose is cocoa powder and vanilla with bright raspberry aromas as top notes. The wine exhibits blue and black fruit notes heightened by spicy tannins. The palate is rich and velvety in texture with a lengthy, opulent finish.



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## *Vineyard Story*



Sugarloaf Vineyard is planted on a hillside in the southeastern corner of the Napa Valley. Close proximity to the San Pablo Bay creates a cooler, but longer growing season, perfect for lengthy hang-time and flavor development. This is balanced by the basaltic soils which capture and hold heat as well as the southwestern exposure to the late afternoon sunshine. These factors push the vines to ripeness and maturity,

## *Pairing Insights*



Chef Derick suggests pairing the Sugarloaf Vineyard Cabernet Franc with his lamb gyro. A warm homemade pita, generously stuffed with lamb, roasted red pepper hummus and served with tzatziki sauce. The lamb and hummus bring out the earthiness in the Cabernet Franc while the tzatziki helps to smooth the tannins.