

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 23*

62% sauvignon blanc  
29% chardonnay  
9% viognier

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**2021**

The 2021 vintage marks the 16th 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*



Lavish aromatics of lemongrass, grapefruit, and apricots evolve into wet stone, white peach, and orange blossom. The palate is fresh and crisp with flavors of key lime and tangerine leading seamlessly to a finish marked by its savory minerality.

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## *Vintage Notes*



The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. This years growing season can best be described as a cold start to a warm fast finish. The season started off with very little rain, leading to the 2nd year of drought conditions. Harvest began early with white wine grapes picked in August and some reds started being picked in September. The drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The 2021 vintage will be marked with outstanding and intense flavor profiles.

## *Pairing Insights*



B Cellars Chef Derick Kuntz enthusiastically recommends pairing the Blend 23 with baked brie and kumquat marmalade. The richness of the brie and puff pastry bring out the Chardonnay while the marmalade help to accentuate the Sauvignon Blanc and Viogner.