

B CELLARS
[NOTES FROM THE CELLAR]

Blend 27

merlot
cabernet sauvignon
cabernet franc

2019

Blend 27 is based on a combination of the traditional “Bordelais” varietals. This wine is a crowd-pleaser; the perfect choice to seduce any palate. While the blend changes from vintage to vintage, the generous, elegant spirit of the this “right bank” Bordeaux style red blend remains a constant. At B Cellars, we are proud to continue in the centuries-old art of blending in the cellar to create wines of balance and distinction.

Winemakers Notes



This vintage begins with a base of Merlot providing dark fruits, and undertones of vanilla complemented by Cabernet Sauvignon for power, structure and baking spices. Finally Cabernet Franc delivers floral aromatics while seaming it all together.

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



Chef Derick recommends his Chicken Liver Mousse with Rosemary French Toast and Cherry Gastrique. However, this wine is a worthy addition to dishes that feature nuanced, subtle flavor profiles. Chicken, pork, and even lightly spiced veal roasts will showcase the layered flavors within Blend 27.