

B CELLARS  
[ NOTES FROM THE CELLAR ]

*Oakville*  
*Cabernet Sauvignon*

100% Cabernet Sauvignon

**2019**

We produce wines from specific American Viticultural Areas (AVA) to celebrate the unique terroir of the Napa Valley. As our home since 2014, Oakville holds a special place in our heart. This two mile wide swath of land contains the greatest concentration of preeminent producers of Cabernet Sauvignon in Napa Valley. The 2019 vintage is a blend of eight different Oakville vineyards. While each possess their own unique terroir, they also each showcase a set of flavors, textures, and aromas that are unmistakably Oakville.

*Winemaker's Notes*



The nose shows lavish aromatics of black plum and red raspberry, with undertones of molasses and espresso roast. Flavors of cherry tart, pomegranate, and warm barrel spice highlight great purity of fruit, velvety textured tannins, showcasing depth and power that is synonymous with Oakville



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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*



When pairing with Cabernet Sauvignon you can never go wrong with beef according to Chef Derick. His favorite pairing with the Oakville Cabernet is Beef Sliders with Worcestershire Onions and Cabernet Sauvignon Aioli.