

B CELLARS  
NOTES FROM THE CELLAR

*Giannone Vineyard  
Cabernet Sauvignon*

100% Cabernet Sauvignon

2020

*Vineyard Story*



We have been fortunate to harvest Cabernet Sauvignon from this family-owned vineyard for several vintages. The postage-stamp-sized plot is located just off the Silverado Trail on the northern border of the Oakville Viticultural Area. The ancient, alluvial soils are deep and well-drained. We have been consistently astounded by the velvety texture and deep, dense mid-palate flavors these grapes produce. However, the yields are low, and we are typically only able to produce a couple of barrels. These wines provided heart, structure, and texture to many different B Cellars wines, a well-kept secret source of deliciousness. We were lucky enough to have picked enough fruit to bottle this alone, as a single-vineyard Cabernet Sauvignon, and it stands proud on its own, for the second year in a row.

*Winemaker's Notes*



The nose is redolent with black fruit, cassis, dried currants, and mulberry pie. The palate exhibits notes of blackberry, cacao, and black cherry cola. Supported by savory flavors of black olive tapenade, mushrooms, espresso, and luscious, soft, palate-filling tannins that lead to a long lingering finish.



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## *Vintage Notes*



The 2020 season will be remembered for factors beyond the normal measurements. Here in the valley, it was a warm, dry winter and we didn't start to see rain and cold weather until the end of March. While the mild spring season gave us a great early start, summer brought very cool mornings and very warm days. Through the first half of August, it had been a picture-perfect growing season, with a wet spring and well-spaced heat spikes followed by long periods of moderate temperatures. This build-up to harvest was interrupted by two wildfires as we turned to the fall; The LNU Complex Fire started on August 17th and the Glass Fire started on September 27. The 2020 harvest officially began for B Cellars on Friday, August 28. Up until the very end of the season, the growing conditions were close to perfection, and the quality of the fruit we have harvested is exceptional.

## *Pairing Insights*



Chef Derick recommends his newest dish. Korean BBQ short ribs with steamed rice and an over easy egg to pair with the Giannone Cabernet Sauvignon. The dark fruit in this wine pairs so well with the sweet aspect of this bbq sauce, while the spices in the sauce coax out the earthiness in this incredible Cabernet Sauvignon.