

B CELLARS
[NOTES FROM THE CELLAR]

Diamond Mountain District Cabernet Sauvignon

100% Cabernet Sauvignon

2019

We produce wines from specific American Viticultural Areas (AVA) to celebrate the unique terroir of the Napa Valley. Nestled in the Mayacamas mountain range, on the county line of Napa and Sonoma, this high altitude AVA is known for great acidity, concentration, and balance. Diamond Mountain District gets its name from the bits of volcanic glass and obsidian that sparkles within the rich volcanic soils of this region. This AVA is home to fewer than 20 wineries producing from small plots of land.

Winemaker's Notes



Intriguingly savory on the nose; expressive black olives, dried black currants, espresso, and leather burst from the glass. The palate starts with notes of exotic spices and espresso, built solidly around a juicy core of baked plum, sour cherry, and cranberry. Grippy and rustic tannins lead to a long, lingering, and velvety finish.



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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



Chef Derick recommends pairing this Cabernet Sauvignon with grilled lamb chops, accompanied by polenta cakes and a wild mushroom sauce. The mushrooms will help accentuate the earth tones in the wine. Or if you would like to bring out more of the fruit notes in the Cabernet, pair it with another Chef favorite. A 6oz filet with creamy potatoes and a huckleberry gastrique.