

B CELLARS
[NOTES FROM THE CELLAR]

Blend 24

53% sangiovese
35% cabernet sauvignon
9% cabernet franc
3% petite sirah

2021

Blend 24 finds its inspiration from the “Super-Tuscan” wines of Italy, where non-traditional grapes are blended together to produce new expressions of classic terroir. In our case, we blend the Napa Valley classic Cabernet Sauvignon with Sangiovese, a rare grape in our parts. Additionally, Cabernet Franc is added for its herbaceous qualities, while a touch of Petite Sirah contributes color and depth. There is a great effort taken to age this wine in the correct ratio of oak as not to impact the Sangiovese’s wonderful bright notes but enough cooperage to meld the firm tannins of the Cabernet Sauvignon and Petite Sirah.

Winemakers Notes



The wine boasts a delightful aroma of plums, blueberries, strawberry jam, and dried apples. On the palate, bright red fruits and cocoa powder, which are layered and long-lasting. The smooth tannins create a lush texture, while the bright acidity adds a refreshing lift to the finish. The blend consists of Sangiovese, Cabernet Sauvignon, as well as a hint of Cabernet Franc and Petite Sirah.

B CELLARS
[NOTES FROM THE CELLAR]

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 loves Blend 24 with any Italian dish, sticking with tradition. He loves it with his stromboli and red wine whole grain mustard. The spice of the pepperoni and mustard accentuate the bright fruit and acidity of the Sangiovese. While the fat in the cheese helps cuts through the firm tannins added by the Cabernet Sauvignon and Petite Sirah.