

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 24*

46% sangiovese  
29% cabernet sauvignon  
20% merlot  
5% petite sirah

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**2022**

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, Merlot is added for a soft, round mid-palate, 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 an expressive nose of blackberry, star anise, dried florals, boysenberry and espresso foam. On the palate, the feminine bright red fruits of Sangiovese are balanced with black fruit from the Cabernet Sauvignon. Cocoa powder, candied cherries and cranberry are layered and long-lasting. The light dusty tannins create a pleasant mouth feel and the bright acidity adds a refreshing lift to the finish.

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## *Vintage Notes*



The 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and July was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm summer days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes.

## *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 cut through the firm tannins added by the Cabernet Sauvignon and Petite Sirah.