

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 26*

90% cabernet sauvignon  
9% malbec  
1% petit verdot

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**2022**

The 2022 Blend 26 is a blend of three Bordeaux-style varietals; Cabernet Sauvignon, Malbec, and Petit Verdot. Hours upon hours of assemblage take place prior to determining the composition of this special wine. Carefully integrated, this is a bold and sumptuous “left bank” Bordeaux-style red blend.

### *Winemakers Notes*



Expressive notes of blackberry and cassis are followed by undertones of black currants and cigar box. The rich and smooth palate is laden with intricate layers of black cherry, bramble berry, dark cocoa, and espresso bean.

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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*



An extraordinary culinary partner to Blend 26 is Chef Derek Kuntz's pan-seared strip steak, basted in garlic and thyme, with this big, Left Bank Bordeaux-style blend. Sometimes what you need with a big wine like this, is a nice steak dinner.