

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 27*

34% merlot  
33% cabernet sauvignon  
33% cabernet franc

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**2022**

Blend 27 is based on a combination of the traditional “Bordelais” varietals. This wine is a crowd-pleaser; the perfect choice to seduce any palate. While the blend changes from vintage to vintage, the generous, elegant spirit of the this “right bank” Bordeaux style red blend remains a constant. At B Cellars, we are proud to continue in the centuries-old art of blending in the cellar to create wines of balance and distinction.

### *Winemakers Notes*



A true spice box on the nose of clove, cinnamon, all spice, and black tea which seamlessly transitions to notes of mountain strawberry and cherry. The palate is perfectly balanced with red and black fruit tension leading to soft and gentle tannins with a spicy finish that lingers.

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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 Executive Chef Derick Kuntz loves pairing food with Blend 27. He suggests pairing it with Herb Roasted Lamb Chops with a Huckleberry Gastrique. Serve with Roasted Marble Potatoes on the side to complete the dish. The herbs will bring out the earthiness in the wine while the gastrique amplifies the dark fruit profile. Chicken, pork, and even lightly spiced veal roasts will showcase the layered flavors within Blend 27.