

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 23*

60% sauvignon blanc  
35% chardonnay  
5% viognier

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**2023**

The 2023 vintage marks the 20th consecutive year we've produced this intriguing white blend. While red blends often overshadow blends made from white varietals, we apply the same basic principles to both. We harvest, crush, and ferment the different wines separately, beginning the blending process when the wines begin to display their own unique markers. Though the percentages vary from vintage to vintage, Blend 23 always offers the refreshing crispness of Sauvignon Blanc, the layered richness of Chardonnay, and the inviting viscosity of Viognier.

### *Winemakers Notes*



Lavish aromatics of lemongrass, grapefruit, and apricots evolve into wet stone, white peach, and orange blossom. The palate is fresh and crisp, with flavors of key lime and tangerine leading seamlessly to a finish marked by its savory minerality.

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## *Vintage Notes*



The 2023 vintage was exceptional. Harvest began late, running anywhere from two weeks to a full month behind what has become “normal timing”. Plentiful winter rains revitalized the soils and encouraged healthy canopies while cooler temperatures across Napa and Sonoma in spring and summer allowed grapes to develop gradually, enjoying extra ripening time. Many varieties reached maturity simultaneously, leading to a compressed harvest. Our first fruit arrived to the winery on September 11th, with the last pick happening on November 3rd. This vintage produced wines with beautiful flavors, vibrant acidity and remarkable balance.

## *Pairing Insights*



B Cellars Chef Derick Kuntz enthusiastically recommends pairing the Blend 23 with his heirloom melon salad with curry spiced hazelnuts and basil honey. The tropical melon, salty cheese, and spice of the heirloom melon salad brings out the crisp acidity and savory mid-palate of the Blend 23.