

B CELLARS
[NOTES FROM THE CELLAR]

Oakville
Cabernet Sauvignon

100% Cabernet Sauvignon

2022

We produce wines from specific American Viticultural Areas (AVA) to celebrate the unique terroir of the Napa Valley. As our home since 2014, Oakville holds a special place in our heart. This two mile wide swath of land contains the greatest concentration of preeminent producers of Cabernet Sauvignon in Napa Valley. The 2022 vintage is a blend of three different Oakville vineyards. While each possess their own unique terroir, they also each showcase a set of flavors, textures, and aromas that are unmistakably Oakville.

Winemaker's Notes



Alluring dark berry fruit, layered with rich wild herb notes, espresso bean nuances, and perfumed rose petals. This full-bodied wine builds with fine-grained, suave tannins that support plump, juicy dark-toned fruits, finishing with sweet spice, dark salted chocolate, and dusty wild herbs on the lengthy, structured 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



When pairing with Cabernet Sauvignon you can never go wrong with beef according to Chef Derick. His favorite pairing with the Oakville Cabernet is Beef Sliders with Worcestershire Onions and Cabernet Sauvignon Aioli.