

B CELLARS
[NOTES FROM THE CELLAR]

Game Farm Vineyard Sangiovese

100% Sangiovese

2023

Game Farm Vineyard sits just west of the Silverado Trail in the southeastern corner of Oakville. Rare throughout Napa and rarer still on the Valley floor, here is a block of gnarly Sangiovese vines planted over a quarter century ago. With barely inches of topsoil, these vines are rooted directly into an ancient rocky riverbed. The vine age and soil conditions tend to produce low yields of Sangiovese exhibiting a great concentration of flavor and color with profound tannins.

Winemakers Notes



Leaping from the glass are aromatics of blackberry and cherry cola, with hints of cassis. On the palate, classic flavors of cherry jam and strawberry rhubarb pie, balanced with hints of dried mushroom and sun-dried tomatoes, which add a savory umami flavor. Bright acidity throughout the mid palate leads to a soft finish.

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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



Sangiovese is a Chef’s wine pairing dream. It is incredibly versatile and pairs effortlessly with most dishes. Chef Derek recommends pairing this wine with your favorite lasagna recipe, roasted leg of lamb, or a wood-fired pizza.