

B CELLARS  
[ NOTES FROM THE CELLAR ]

## *Blend 24*

sangiovese  
cabernet sauvignon  
merlot

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**2023**

Blend 24 finds its inspiration from the “Super-Tuscan” wines of Italy, where non-traditional grapes are blended together to produce new expressions of classic terroir. In our case, we blend the Napa Valley classic Cabernet Sauvignon with Sangiovese, a rare grape in our parts. Additionally, Merlot is added for a soft, round mid-palate. There is a great effort taken to age this wine in the correct ratio of oak as not to impact the Sangiovese’s wonderful bright notes but enough cooperage to meld the firm tannins of the Cabernet Sauvignon.

### *Winemakers Notes*



The wine boasts an expressive nose of blackberry, florals, boysenberry and espresso foam. On the palate, the feminine bright red fruits of Sangiovese are balanced with black fruit from the Cabernet Sauvignon. Cocoa powder, candied cherries and cranberry are layered and long-lasting. The light dusty tannins create a pleasant mouth feel and the bright acidity adds a refreshing lift to the 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*



B Cellars Chef Derick loves Blend 24 with any Italian dish, sticking with tradition. He loves it with his stromboli and red wine whole grain mustard. The spice of the pepperoni and mustard accentuate the bright fruit and acidity of the Sangiovese. While the fat in the cheese helps cut through the firm tannins added by the Cabernet Sauvignon.