

B CELLARS  
NOTES FROM THE CELLAR

*Syn3rgy*

Cabernet Sauvignon  
Sangiovese  
Petite Sirah  
Cabernet Franc

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**2023**

At B Cellars we are proud to continue in the centuries-old art of blending in the cellar to craft wines of balance and distinction. We have the privilege to work with some of the most prized vineyard land in all of the wine growing world. Syn3rgy once again engages alliance between vineyards and varietals to produce delight.

For Syn3rgy this year we've blended the wines from three exceptional vineyards. Every year the percentages will change, but the heart of this wine remains the same.

*Winemaker's Notes*



This wine engages your senses with fresh raspberry, blackberry, cola and hits of clove. Finely balanced acidity and supple tannins provide a rich texture and mouth-watering flavor. This is a wine for any night of the week.



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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*



This is a serious BBQ wine! It’s smooth, but intense tannins mean it will pair well with charred meats, smoky flavors, and spicy rubs or sauces. It’s balance of fruit, spice, and smoothness means it will be wildly enjoyed and appreciated. Try it with one of Chef Derick’s rib recipes or sliders. This is a perfect wine to share with friends!