

B CELLARS
[NOTES FROM THE CELLAR]

Blend 26

80% cabernet sauvignon
18% petit verdot
1% merlot
1% cabernet franc

2023

The 2023 Blend 26 is a blend of four Bordeaux-style varietals; Cabernet Sauvignon, Petit Verdot, Merlot, and Cabernet Franc. Hours upon hours of assemblage take place prior to determining the composition of this special wine. Carefully integrated, this is a bold and sumptuous “left bank” Bordeaux-style red blend.

Winemakers Notes



Complex and savory, the nose reveals layered notes of green tea, fresh herbs, olive tapenade, and ripe plum. The palate is vibrant and mouthwatering, driven by fresh acidity that lifts flavors of black cherry and brambleberry. Subtle barrel spice weaves through the wine, while dusty tannins provide structure, culminating in a balanced, energetic 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



An extraordinary culinary partner to Blend 26 is Chef Derek Kuntz’s pan-seared strip steak, basted in garlic and thyme, with this big, Left Bank Bordeaux-style blend. Sometimes what you need with a big wine like this, is a nice steak dinner.