

B CELLARS
[NOTES FROM THE CELLAR]

Blend 23

sauvignon blanc
chardonnay
viognier

2024

The 2024 vintage marks the 21st consecutive year we've produced this intriguing white blend. While red blends often overshadow blends made from white varietals, we apply the same basic principles to both. We harvest, crush, and ferment the different wines separately, beginning the blending process when the wines begin to display their own unique markers. Though the percentages vary from vintage to vintage, Blend 23 always offers the refreshing crispness of Sauvignon Blanc, the layered richness of Chardonnay, and the inviting viscosity of Viognier.

Winemakers Notes



Delicate yet inviting, the nose reveals notes of white peach, toasted almonds, and soft florals. On the palate, the wine balances richness and precision, offering flavors of key lime, marzipan, and yellow grapefruit. A subtle creaminess is framed by bright citrus, carrying through to a polished, lingering finish.

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Vintage Notes



The 2024 Napa Valley vintage was an exceptional, “textbook” year that produced dynamic, richly flavored wines combining boldness with elegance. Heavy winter rains saturated the soils and encouraged healthy canopy growth, helping protect fruit through a warm growing season with numerous heat days in June and July, while the absence of a classic Labor Day heat wave preserved freshness and vibrant acidity. Harvest was compact, fast, and largely completed two to three weeks earlier than 2023, with much of the fruit picked at night and delivered in the early morning, helping wineries avoid the severe October heatwave. The resulting wines show dark, rich fruit, pure aromatics, beautiful texture, a powerful yet elegant mid-palate, excellent tannin structure, and strong aging potential.

Pairing Insights



B Cellars Chef Derick Kuntz enthusiastically recommends pairing the Blend 23 with his heirloom melon salad with curry spiced hazelnuts and basil honey. The tropical melon, salty cheese, and spice of the heirloom melon salad brings out the crisp acidity and savory mid-palate of the Blend 23.