



B CELLARS

Napa Valley Blends

## Blend 23 2009

47% chardonnay  
35% sauvignon blanc  
18% viognier

950 cases

### *Vineyards*

<i>Vineyard</i>	<i>Maldonado</i>	<i>Juliana</i>	<i>Green Island</i>	<i>Usibelli</i>
Varietal	Chardonnay	Sauvignon Blanc	Chardonnay	Viognier
Appellation	Carneros	Pope Valley	Napa Valley	Pope Valley
Harvest Date	Sept. 09	Aug.09	Sept. 09	Sept. 09
Brix	25.4	24.2	23.9	26.5

### *Kirk Venge's Notes*

This unconventional blend of Chardonnay, Sauvignon Blanc & Viognier will impress even the toughest connoisseur and has converted many “non white drinkers”. Our white begins with bright zesty citrus notes, hints of fresh plumeria & jasmine followed by undertones of freshly cut pineapple and grapefruit. This vintage is firmly structured with Old World charm offering white stone fruits, sweet lemon grass, a pop of minerality and succulent acidity leading to a lingering, complex finish.

## Crafting Blend 23

### *Philosophy –*

In the case of blended wine there are a multitude of wonderful and flavorful variables. *Blend 23* is a unique wine in many ways. This wine consists of four different lots. We crafted the two Chardonnays for clean and bright wines reminiscent of Burgundy. The Viognier offers this wine a kick of grapefruit and a multitude of tropical nuances. The Sauvignon Blanc gives *Blend 23* its backbone- a complex minerality, bright flavors with just the right punch of acidity. Barrel fermented in 33% new French, tight grain oak.

### *Harvest & Winemaking –*

Like all of our wines, these delicate white varieties are carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. The juice is gently transferred to a 48-hour oxidative settling tank and then racked off the gross lees to barrels where it begins alcoholic fermentation and barrel ageing. Total fermentation time averages 25 days, and then followed by quiet *sur lie* ageing undisturbed, except on occasion when the lees are gently stirred for further mid palate development. None of the wines saw malolactic fermentation. Total months in barrel 9 months.

*Results –* Blend #23 was bottled on May 21, 2010. - Final wine values: 14.5% alcohol; 0.76g/100mL Titratable Acidity and 3.40 pH.