



**B CELLARS**  
Napa Valley Blends

# Blend 23 2010

47% chardonnay  
35% sauvignon blanc  
18% viognier

1200 cases

## *Vineyards*

| <i>Vineyard</i> | <i>Maldonado</i> | <i>Juliana</i>  | <i>Usibelli</i> |
|-----------------|------------------|-----------------|-----------------|
| Varietal        | Chardonnay       | Sauvignon Blanc | Viognier        |
| Appellation     | Carneros         | Pope Valley     | Pope Valley     |
| Harvest Date    | Oct. 7           | Sept. 6         | Sept. 29        |
| Brix            | 24.0             | 24.1            | 24.0            |

## *Kirk Venge's Notes*

The unconventional blend of Chardonnay, Sauvignon Blanc & Viognier impresses even the toughest connoisseur and has converted many “non-white-drinkers.” The wine, “liquid sunshine” as Kirk pronounced, displays a great light straw hue. Blend 23 begins with refreshing Southern Hemisphere-like notes, flint, and heavy barrel roast. Full flavors of bright citrus and green apple candy are followed by undertones of fresh cut pineapple and exotic grapefruit. The 2010 vintage is firmly structured with Old World charm, offering a refreshing splash of lemon chiffon, savory minerality, and balanced 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 three different varietals. We crafted the Chardonnay for clean and bright wine reminiscent of Chablis. The Viognier offers this wine a kick of grapefruit and a multitude of tropical nuances. The Sauvignon Blanc gives *Blend 23* its backbone, complex minerality and bright flavors with just the right punch of acidity. Barrel fermented in 33% new tight grain French Oak.

### *Harvest & Winemaking –*

Like all of our wines, these delicate white varietals are carefully hand harvested early in the cool hours of the morning into .5-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. Fermentation is cold and averages 25 days in both stainless steel and cask, then followed by quiet *sur lie* ageing. The wines are undisturbed, except on occasion when the barrel settlings are gently stirred for further mid-palate development. None of the wines endured malolactic fermentation. Total months in barrel - 9 months.

*Results* – Blend #23 was bottled on April 11th, 2011. - Final wine values: 14.5% alcohol; 0.74g/100mL Titratable Acidity and 3.45 pH.