



B CELLARS

Napa Valley Blends

WINERY & TASTING SALON

400 Silverado Trail
Calistoga, CA 94515
P 707 709 8787

bcellars.com

Blend 25

2008

63% cabernet sauvignon
37% syrah

725 cases

Vineyards

<i>Vineyard</i>	<i>Casalinas</i>	<i>Narsai David</i>	<i>Garvey Hardman</i>
Varietal	Cabernet	Cabernet	Cabernet
Appellation	St. Helena	Napa	Napa
Harvested	October 9	October 23	October 24
Brix	28.5	27	27

<i>Vineyard</i>	<i>Auger</i>	<i>Caldwell</i>	<i>T&S</i>
Varietal	Syrah	Syrah	Syrah
Appellation	St. Helena	Napa	Mt. Veeder
Harvested	September 6	October 23	October 23
Brix	32	25.5	27.2

Kirk Venge's Notes

Blend 25 combines two classic grape varieties ~ Cabernet Sauvignon and Syrah. Yet our grapes offer even more complexity because they come from a variety of different vineyards throughout the Napa Valley. This diversity offers limitless creative opportunities to craft an interesting and luscious wine. With flavors of black cherries, kirsch and fresh herbs of lavender, rosemary, sweet tobacco and exotic spice box, the wine is rich and chewy.

Crafting Blend 25

Philosophy

According to Jancis Robinson, editor of *The Oxford Companion to Wine*, “almost all of the world’s finest wines are made by blending the contents of different vats and different barrels.” Blending different batches of wine, or *coupage* as it is known in France, can combine wines with different but complementary characteristics. For a winemaker, it’s a welcome creative challenge to combine Cabernet and Syrah. Individually, they are both bold grapes. Together, they shine. Perhaps, more importantly, each individual vineyard contributes different flavors and nuances. For the winemaker, this makes blending more fun. 2008 Blend 25 combines the best of both Valley floor and hillside fruit. It’s a blend of varietals and of terroirs. The result is a wonderfully polished and sophisticated wine that will continue to thrive and gracefully evolve in the cellar. Drink now or cellar for 8-10 years.

Harvest

The 2008 Vintage brought us lower yields of high quality fruit. We allowed both Cabernet and Syrah fruit to hang on the vine until they reached their optimum ripeness of both flavor and Brix (measured sugar concentration). The grapes were then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

Winemaking

Carefully hand de-stemmed, the whole berries are moved to tank for a three to five day cold soak prior to the onset of fermentation. Total fermentation time averages 14 to 24 days. Each vineyard lot is individually vinified from fermentation to barrel and allowed to mature on its own. Then, we sit down, taste the different lots and select the best blend. This lengthy process involves intense concentration and the philosophical decision to let each component wine to express its own unique personality, but, at the same time, to harmonize and complement the wine as a whole. The barrel program is 75% new tight grain French oak and once used French oak barriques for a total of 22 months.

Results

- Bottled unfinned and unfiltered, September, 2010.
- Final wine values: 14.9% alcohol; 0.60g/100mL Titratable Acidity and 3.77 pH.