

# Cakebread Cellars



## 2011 Chardonnay Reserve Carneros, Napa Valley

### Vineyards

The grapes for our 2011 Chardonnay Reserve came entirely from our four ranches – Foster Road (47%), Tinsley (41%), Cuttings Wharf (9%) and Milton Road (3%) – in the cool-climate Carneros district of southern Napa Valley. These prime sites are collectively planted to nine distinctive, high-quality clones of Chardonnay. By fermenting and barrel aging each clonal selection separately, and then blending the very best barrel lots, we're able to create a luxurious style of Chardonnay boasting layers of complex aromas and flavors.

### Vintage 2011

2011 was a memorably cool, late vintage. Rainy winter and spring weather extended into mid-June, delaying and disrupting budbreak, bloom and fruit set and setting the stage for a cool summer growing season culminating in a prolonged harvest. The good news is that the cool weather fostered slow, even ripening and fully mature fruit flavors in our estate Chardonnay grapes, allowing us to craft a beautifully structured Chardonnay Reserve with ripe, luscious flavors balanced by crisp acidity.

### Winemaking

After night-harvesting and whole-cluster-pressing the fruit to maximize freshness and fruit purity, we instigated fermentation by inoculating the juice with cultured yeast strains that accentuate the Chardonnay variety's bright fruit tones. One hundred percent of the juice fermented in French oak barrels, 31% new, with a small portion of the new wine undergoing a secondary, malolactic fermentation to enhance texture, mouthfeel and balance. Our Chardonnay Reserve then aged in barrel on its primary yeast lees for 15 months, with weekly stirring of the lees. This regimen further enhanced the wine's aromatic complexity, round, creamy texture and fresh flavors.

### Tasting Notes

Our sumptuous 2011 Chardonnay Reserve offers creamy, complex aromas of lemon custard, ripe golden apple and white peach, complemented by subordinate notes of jasmine, buttercream, light yeast and oak toast. Round and creamy on the palate, with deeply concentrated peach, apple and melon flavors, the wine picks up zesty citrus, spice and mineral tones in the long, elegant finish. This big, beautifully balanced Chardonnay is delicious now, but it will handsomely reward another 5-7 years' aging.

**Grape variety:** 100% Chardonnay

**Vineyards:** 100% estate Carneros, Napa Valley

**Harvest dates:** September 16-29, 2011

**Fermentation:** 100% in French oak barrels

**Barrel aging:** 15 months *sur lie* in French oak barrels, 31% new, with weekly stirring of the lees

**Alcohol:** 14.9%

**Total acidity:** 0.72 g/100 ml

**pH:** 3.45

**Bottled:** January, 2013

**Winemaker:** Julianne Laks