

# Cakebread Cellars



## 2010 Merlot Napa Valley

### Vineyards

Our 2010 Napa Valley Merlot is a blend of fruit from top vineyards throughout the valley. Blending fruit from different microclimates and soil types allows us to craft a rich, ripe Merlot with bright, vibrant flavors, well-integrated tannins and fresh acidity.

### Vintage 2010

2010 was a notably cool growing season in California. The year began with substantial rainfall, which pushed back bud break, flowering and grape set by several weeks. After an unusually cool summer, heat spikes in late August kick-started full ripening. Cooler temperatures returned in early September, allowing us to harvest our Merlot grapes over an extended period as the fruit from each vineyard source attained full ripeness.

### Winemaking

We harvest, de-stem and crush each lot of our Merlot grapes separately, cold-soaking the must for 48 hours to extract maximum color and supple tannins from the skins. The various lots are fermented in a mix of small closed and open-top stainless steel tanks, and fermentation temperatures are adjusted – based on daily tasting – to maximize the extraction of color, flavor and tannin. We pay special attention to selecting just the right barrels in which to age each lot of our Merlot. The components of our 2010 Merlot spent six months aging in 35% new French Bordeaux barrels prior to blending. The blended wine then spent an additional 12 months in barrel prior to bottling, adding another layer of complexity to its rich, ripe flavors.

### Tasting Notes

The ripe, earthy, black cherry, dark plum and blackcurrant aromas of our 2010 Merlot introduce a palate full of rich plum, pomegranate and dark cherry flavors that take on a spicy tone in the wine's long, fruitful finish. Boasting vibrant, concentrated flavors, fine tannins and good balancing acidity, this beautifully structured wine is alluring now, but will develop even greater richness and complexity with another 2-3 years of bottle age.

**Composition:** 90% Merlot, 10% Cabernet Sauvignon

**Vineyards:** Napa Valley

**Harvest dates:** September 9 – October 21, 2010

**Fermentation:** 100% stainless steel

**Barrel aging:** 18 months in French oak barrels, 35% new

**Alcohol:** 14.5%

**Total acidity:** 0.66 g/100 ml

**pH:** 3.55

**Bottled:** April 3, 2012

**Winemaker:** Julianne Laks