

Cakebread Cellars



2011 Cabernet Sauvignon Napa Valley

Vineyards

The grapes for our Napa Valley Cabernet Sauvignon come from top vineyards throughout the valley's finest cabernet sauvignon appellations. Securing fruit from multiple, diverse sites, including our own estate vineyards, enables us to craft a rich, yet elegant cabernet sauvignon marrying the lush black fruit and sturdy tannins typical of the valley's warmer northern districts with the bright fruit and acidity characteristic of its cooler southern climes. In 2011, we included small amounts of petit verdot and cabernet franc to create a classic Bordeaux-style blend showcasing the complex, ripe fruit flavors for which Napa Valley wines are renowned.

Vintage 2011

2011 was a unique, challenging vintage. The year began with a wet winter and spring, followed by an atypically cool summer weather and several October rainstorms. Not surprisingly, the grapes ripened slowly, resulting in a prolonged harvest. At Cakebread Cellars, we took an aggressive approach to the situation, thinning fruit from the vines to ensure full ripening of the remaining clusters and sorting meticulously through the grapes at the winery so that only the best berries were sent to the crusher. This achieved our goal of making a classic Napa Valley Cabernet Sauvignon with distinctively varietal aromas and lush, concentrated flavors. It's worth noting that this is our first vintage of Napa Cabernet this century under 14% in alcohol.

Winemaking

Our Napa Valley Cabernet Sauvignon blends dozens of different lots of grapes, each separately harvested, crushed, fermented and barrel-aged. Each lot is cold-soaked for two days prior to fermentation to enhance extraction of color and flavor. Tank size, yeast strain, fermentation temperature and barrel type are tailored to the fruit character of each lot. In 2011, many of the lots underwent an extended, post-fermentation maceration on the skins to extract even more flavor and soften tannins. Each lot aged six months in French oak barrels, 47% new, before blending, with the blended wine spending another 12 months in barrel before bottling.

Tasting Notes

Our 2011 Napa Valley Cabernet Sauvignon sports a beautifully fragrant, complex bouquet of ripe dark cherry and boysenberry fruit complemented by scents of cedar, olive, dried sage, dark chocolate and toasty oak. Rich and smooth on the palate with perfectly integrated tannins and balanced acidity, the wine's sumptuous black cherry, blackcurrant and blackberry flavors are superbly balanced and persist into a long, elegant finish with hints of chocolate, mineral and savory oak.

Composition: 87% Cabernet Sauvignon, 7% Petit Verdot,
4% Cabernet Franc, 2% Petite Sirah

Vineyards: Napa Valley

Harvest dates: October 14 – November 1, 2011

Fermentation: 100% in stainless steel tanks

Barrel aging: 18 months in French oak barrels, 47% new

Alcohol: 13.9

Total acidity: 0.61 g/100ml

pH: 3.65

Bottled: April, 2013

Winemaker: Julianne Laks