

Cakebread Cellars



2013 Chardonnay Cuttings Wharf Vineyard, Carneros Napa Valley

Vineyards

Planted in 2007 in the cool-climate Carneros district of southern Napa Valley, our Cuttings Wharf Vineyard is coming of age, as evidenced by this bright, stylish chardonnay. We cultivate six high-quality clones of chardonnay at Cuttings Wharf, all planted in the shallow clay loam soils common to the rolling, eastern plains of Carneros. In 2013, we blended four of these clones – 124 (50%) and 96 (40%) from France and the homegrown Wente (15%) and Robert Young (15%) selections. This clonal diversity makes our Cuttings Wharf Chardonnay especially aromatic and complex.

Vintage 2013

In 2013, a warm, dry spring initiated early budbreak, ensured trouble-free vine flowering and grape set, and led to a consistently mild summer fostering steady, even ripening and grapes with fine flavor concentration. The fruit for our 2013 Cuttings Wharf Chardonnay was harvested between August 20th and August 30th with an ideal balance of ripe fruit and bright acidity.

Winemaking

We night-harvest and cold-cluster-press our Cuttings Wharf Chardonnay grapes to ensure the freshest, purest juice possible, then ferment the juice entirely in French oak barrels. In 2013, an early-ripening, high acid vintage, we also initiated a 100% secondary, malolactic fermentation, which converts tangy malic acid to creamier lactic acid. Post-fermentation, the wine aged in barrel for 16 months *sur lie* (on the yeast lees) with periodic stirring of the lees to enhance its texture, richness and complexity.

Tasting Notes

Bright, fresh and creamy aromas of pear, apple and peach introduce vibrant citrus and melon flavors accented by yeasty/creamy tones and a refreshing minerality that enlivens the wine's long, fruit-rich finish. Firmly structured in its youth, Cuttings Wharf Chardonnay will develop beautifully in bottle over the next 3-5 years.

Grape variety: 100% Chardonnay

Vineyards: Napa Valley, Cuttings Wharf Vineyard

Harvest dates: August 20 – 30, 2013

Fermentation: 100% barrel, 100% malolactic

Barrel aging: 16 months *sur lie* in French oak barrels, 30% new, with periodic stirring of the yeast lees

Alcohol: 14.2%

Total acidity: 0.70 g/100ml

pH: 3.23

Bottled: January 19, 2014

Winemaker: Julianne Laks