

Cakebread Cellars



2014 Sauvignon Blanc Napa Valley

Vineyards

Our 2014 Napa Valley Sauvignon Blanc is a blend of 87% sauvignon blanc, 7% sémillon and 6% sauvignon musqué (an especially aromatic clone of sauvignon blanc) grown in the same vineyards we've used for years, including our estate ranches in Carneros, southeastern Napa, Rutherford and Calistoga. The superb fruit from these sites enables us to produce a rich, full-bodied and complex sauvignon blanc that is simultaneously fresh, crisp and zesty.

Vintage 2014

2014 was another in a series of excellent vintages in northern California. The season began with a warm, dry spring, which led to early budbreak and trouble-free vine flowering and grape set. Summer was consistently mild with few heat spikes, which allowed our sauvignon blanc grapes to ripen uniformly and develop impressively concentrated flavors. Drought conditions reduced cluster counts and crop and berry size, which further intensified varietal character. Given the early start to the season, our sauvignon blanc harvest began two weeks earlier than normal, with the grapes picked between August 1st and September 13th.

Winemaking

We hand harvest our sauvignon blanc grapes during the cool nighttime hours to fully capture their fresh, pure flavors and bright acidity. Whole-cluster-pressing of the fruit maximizes varietal intensity while minimizing the extraction of astringent compounds from the skins. In 2014, we fermented 88% of the juice in stainless steel tanks and 12% in older French oak barrels, which produced a rich, vibrant sauvignon blanc with great depth of flavor. Seventy percent of the wine aged for five months in neutral French oak barrels to enhance texture and varietal character, while the remaining 30% aged in stainless steel tanks.

Tasting Notes

True to the style of sauvignon blanc we've honed over the past 40 years, our 2014 rendition boasts beautifully fresh, fragrant aromas of honeydew melon, grapefruit and guava, with a slight floral note. Full-bodied and concentrated on the palate, with a silky texture, its vibrant melon, citrus and gooseberry flavors are perfectly balanced, leading to a long, succulent finish boasting bright citrus and mineral tones. Enjoy this classic sauvignon blanc over the next 3-5 years with your favorite salad, seafood, poultry and vegetarian dishes.

Blend: 87% sauvignon blanc, 7% sémillon,
6% sauvignon musqué

Vineyards: Napa Valley

Harvest dates: August 1 – September 13, 2014

Fermentation: 88% stainless steel, 12% barrel

Barrel aging: five months in neutral French oak

Alcohol: 13.9%

Total acidity: 0.59 grams/100 ml

pH: 3.30

Bottled: March, 2015

Winemaker: Julianne Laks