

Cakebread Cellars



2014 Chardonnay Reserve Carneros Napa Valley

Vineyards

The grapes for our Chardonnay Reserve come exclusively from our four estate vineyards in the Carneros district of southern Napa Valley. These cool-climate sites provide ideal conditions for cultivating world-class chardonnay. Our nine superior clones of the chardonnay variety further enhance the quality and complexity of this wine, with each contributing desirable traits to the final blend. By fermenting and barrel-aging each clonal selection separately – using French oak barrels tailored to the particular character of each lot – and then blending the lots we feel will best optimize balance and complexity, we're able to craft a rich, luxurious chardonnay boasting layers of captivating aromas and flavors.

Vintage 2014

In 2014 – another stellar vintage in Napa Valley – a warm, dry spring initiated early budbreak, ensured trouble-free flowering and grape set, and led to a consistently mild summer, with few heat spikes. These conditions fostered slow, even ripening of our estate Carneros chardonnay grapes, which were harvested with concentrated flavors and vibrant acidity between August 25th and September 5th.

Winemaking

To maximize freshness and varietal intensity, we night-harvest and whole-cluster-press our hand-picked Carneros estate grapes, then instigate fermentation by inoculating the majority of the juice with cultured yeast strains that accentuate the chardonnay variety's vibrant fruit tones. In most years, we also ferment certain lots of fruit (10% of the blend in 2014) using native yeast from the vineyard to capture the singular character of our Carneros *terroir*. In 2014, 100% of the juice fermented in French oak barrels, 30% new, while roughly 38% of the wine underwent a secondary, malolactic fermentation to foster a rich, creamy mouthfeel. Our 2014 Chardonnay Reserve aged in barrel on its primary yeast lees for 15 months, with periodic stirring of the lees to optimize the wine's complex aromas, rich texture and bright, concentrated flavors.

Tasting Notes

Our 2014 Chardonnay Reserve offers seductively fresh, creamy aromas of golden apple and Asian pear fruit nicely complemented by notes of crème brûlée, vanilla and mineral. Rich and full on the palate, the wine reveals a core of deeply concentrated spiced apple, melon and citrus flavors that maintain their intensity throughout a long, mineral-tinged finish. Boasting deep reserves of fruit coupled with exemplary balance, our Chardonnay Reserve is delicious now, but will age beautifully in bottle for another 5-7 years.

Grape variety: 100% chardonnay

Vineyards: 100% estate Carneros, Napa Valley

Harvest dates: August 25th – September 5th, 2014

Fermentation: 100% barrel, 38% malolactic

Barrel aging: 15 months *sur lie* in 30% new French oak barrels with periodic stirring of the yeast lees

Alcohol: 14.5%

Total acidity: 0.65 g/100 ml

pH: 3.39

Bottled: January, 2016

Winemaker: Julianne Laks