

Cakebread Cellars



2014 Chardonnay Cuttings Wharf Vineyard Carneros Napa Valley

Vineyards

Our Cuttings Wharf estate vineyard in the cool-climate Carneros district of southern Napa Valley boasts six high-quality clones of chardonnay, all planted in the shallow clay loam soils common to the rolling, eastern plains of Carneros. In 2014, we blended three of these clones – Wente, 76 and 95 (the latter two are French Dijon selections) – from three special blocks in the vineyard to craft this bright, rich and charmingly complex chardonnay.

Vintage 2014

The third in a series of superb vintages in California, 2014 featured a warm, dry spring that initiated early budbreak, ensured trouble-free flowering and grape set, and led to a consistently mild summer, with few heat spikes. These conditions fostered steady, even ripening of our Cuttings Wharf chardonnay grapes, which were harvested between August 25th and September 1st with a fine balance of ripe fruit and bright acidity.

Winemaking

We night-harvest and whole-cluster-press our Cuttings Wharf chardonnay fruit to extract the freshest, purest juice possible, then ferment the juice entirely in French oak barrels. In 2014, we also initiated a secondary, malolactic fermentation, which converts tangy malic acid to creamier lactic acid. Post-fermentation, the wine aged in barrel for 15 months *sur lie* (on the yeast lees) with periodic stirring of the lees to enhance texture, richness and complexity.

Tasting Notes

Bright, fresh and creamy aromas of ripe golden apple, citrus and melon, with complementary yeast, mineral and oak toast scents, introduce juicy, impressively concentrated flavors of ripe pear, yellow apple, peach and honeydew melon. Richly textured and nicely balanced by fresh acidity, the wine culminates in a long, vibrant finish showcasing bright apple fruit, oak spice and refreshing minerality. Delicious now, this beautifully structured chardonnay will develop beautifully in bottle for another 3-5 years.

Grape variety: 100% Chardonnay

Vineyards: Napa Valley, Cuttings Wharf Vineyard

Harvest dates: August 25 – September 1, 2014

Fermentation: 100% barrel, 100% malolactic

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

Alcohol: 14.4%

Total acidity: 0.60 g/100ml

pH: 3.42

Bottled: January 18, 2016

Winemaker: Julianne Laks