

Cakebread Cellars



2015 Sauvignon Blanc, Napa Valley

Vineyards

Our sauvignon blanc grapes come from top vineyards throughout Napa Valley, including our estate ranches in Carneros, southeastern Napa, Rutherford and Calistoga. The superb fruit from these sites enables us to craft a rich, complex sauvignon blanc that is simultaneously fresh, crisp and zesty. Our outstanding 2015 vintage blends 90% sauvignon blanc with 6% semillon and 4% sauvignon musqué, an especially aromatic clone of sauvignon blanc.

Vintage 2015

After abundant harvests from 2012 through 2014, the 2015 vintage produced a notably lighter crop. A warm, dry winter fostered early bud-break, and consistently mild summer weather, with a few late-season heat spikes, led to our earliest harvest ever. (Since Cakebread Cellars has been around since 1973, that's saying something.) The light crop produced small sauvignon blanc berries and clusters boasting intense varietal flavors. We harvested the fruit between August 4th and September 2nd with a perfect balance of sugars and acidity.

Winemaking

We 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 2015, we fermented 80% of the juice in stainless steel tanks and 20% in neutral French oak barrels, a regimen producing a deep, vibrant expression of sauvignon blanc. The wine aged five months in neutral French oak barrels before bottling on February 22nd, 2016.

Tasting Notes

Bright, super-fresh aromas of sweet citrus, melon, guava and white flowers introduce pure, vibrant flavors of grapefruit, guava, gooseberry, fleshy melon and white peach, with a refreshing minerality invigorating the wine's long, crisp finish. Arguably one of Cakebread Cellars' best-ever sauvignon blancs, this Napa Valley classic will age gracefully for the next 3-5 years and beautifully accompany your favorite salad, seafood, poultry and vegetable dishes.

Blend: 90% sauvignon blanc, 6% sémillon,
4% sauvignon musqué

Vineyards: Napa Valley

Harvest dates: August 4th – September 2nd, 2015

Fermentation: 80% stainless steel, 20% barrel

Barrel aging: five months in neutral French oak

Alcohol: 13.9%

Total acidity: 0.65 grams/100 ml

pH: 3.31

Bottled: February 22, 2016

Winemaker: Julianne Laks