

# Cakebread Cellars



## 2014 Guajolote Suscol Springs Vineyard, Napa Valley

Guajolote (named for the Spanish word for the wild turkeys that inhabit this ranch) is a single-vineyard red blend incorporating classic varieties found in both Bordeaux and the Rhône Valley. The 2014 vintage consists of 40% Merlot, 29% Syrah, 28% Cabernet Sauvignon and 1% each Cabernet Franc, Grenache and Viognier. It's rich red whose composition changes every year in order to best showcase the unique attributes of our cool, rocky and windswept Suscol Springs Vineyard.

### Vineyards

Our Suscol Springs Vineyard is located in southern Napa Valley on a 450-foot rocky ridgeline overlooking the famed Carneros district to the west. It's a cool, windy site, with a desirable southwestern exposure. The vineyard's most impressive feature – aside from its spectacular views of San Francisco on clear days – is its rocky, well-draining soils, which yield grapes with intense varietal flavors balanced by bright acidity, a recipe for rich, vibrant wines.

### 2014 Vintage

2014 was another in a series of excellent vintages in northern California. The season began with a warm, dry spring, which led to early bud-break and trouble-free vine flowering and grape set. Summer was consistently mild with few heat spikes, which allowed our Suscol Springs grapes to ripen slowly and evenly, developing impressively concentrated flavors. Given the early start to the growing season, harvest began several weeks earlier than normal, with the grapes for Guajolote harvested between September 7<sup>th</sup> and October 8<sup>th</sup>.

### Winemaking

Blending acumen is perhaps the important measure of a vintner's skill, and our winemaker, Julianne Laks, is a master of the art. Julianne is especially adept at taking small lots of different grape varieties and blending them seamlessly into wines that are far greater than the sum of their parts. Each component lot of Guajolote is hand-harvested at night to preserve the fruit's freshness and purity, then fermented in small stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2014 Guajolote was aged for 16 months in French oak barrels, 50% new, prior to bottling in April, 2016.

### Tasting Notes

Our 2014 Guajolote offers ripe, fragrant aromas of wild berry, black cherry and dark plum, with hints of blueberry and sage. Dramatically rich and concentrated on the palate, it boasts a deep core of intensely lush, dark cherry, black plum and blackberry flavors beautifully structured by lively acidity and supple tannins. The lengthy finish showcases bright cherry, mocha spice and mineral tones. Delicious now, the 2014 Guajolote will reward another 5-10 years of aging.

**Grape varieties:** 40% Merlot, 29% Syrah, 28% Cabernet Sauvignon,  
1% each Grenache, Cabernet Franc and Viognier

**Vineyards:** Suscol Springs, Napa Valley

**Harvest dates:** September 7<sup>th</sup> – October 8<sup>th</sup>, 2014

**Fermentation:** small stainless steel tanks

**Barrel aging:** 16 months in French oak barrels, 50% new

**Alcohol:** 14.7%

**Total acidity:** 0.69 g/100 ml

**pH:** 3.51

**Bottled:** April, 2016

**Winemaker:** Julianne Laks