

# Cakebread Cellars



## 2016 Sauvignon Blanc Napa Valley

### Vineyards

The grapes for our sauvignon blanc come from premier vineyards throughout Napa Valley, including our estate ranches in Carneros, southeastern Napa, Rutherford and Calistoga. This diversity of fruit enables us to craft a rich, complex sauvignon blanc that is simultaneously fresh, crisp and zesty. Our 2016 vintage is a blend of 97% sauvignon blanc and 3% semillon.

### Vintage 2016

The 2016 vintage in Napa Valley got off to an excellent start with much-needed winter and early spring rainfall that replenished soils and the water table. Moderate-to-warm springtime temperatures generated early flavor development in the grapes, while a generally cool growing season ensured their slow and uniform ripening. These conditions yielded sauvignon blanc grapes with tremendous flavor concentration coupled with perfectly balanced acidity.

### Winemaking

We harvest our sauvignon blanc grapes during the cool nighttime hours to fully capture their fresh, pure flavors and vibrant acidity. Whole-cluster-pressing the fruit under anaerobic conditions maximizes varietal intensity while minimizing the extraction of astringent compounds from the skins. In 2016, we fermented 81% of the juice in stainless steel tanks and 19% in neutral French oak barrels, a unique regimen that yields bright, concentrated, varietal aromas and flavors. The wine was then aged for five months in neutral French oak barrels before bottling in February, 2017.

### Tasting Notes

Vibrant, wonderfully fresh aromas of pink grapefruit, melon and white peach introduce zesty flavors of Meyer lemon, lime, guava, gooseberry and juicy melon. Lively acidity accentuates the wine's flavor intensity and animates its long, harmonious finish, which features succulent citrus and mineral tones. Delicious now, this classic Napa Valley sauvignon blanc will age gracefully for the next 3-5 years, and beautifully accompany seafood, poultry, vegetable and salad dishes.

<b>Blend:</b>	97% sauvignon blanc, 3% sèmillon	<b>Alcohol:</b>	13.8%
<b>Vineyards:</b>	Napa Valley	<b>Total acidity:</b>	0.68 grams/100 ml
<b>Harvest dates:</b>	August 9 <sup>th</sup> – September 6 <sup>th</sup> , 2016	<b>pH:</b>	3.32
<b>Fermentation:</b>	81% stainless steel, 19% barrel	<b>Bottled:</b>	February, 2017
<b>Barrel aging:</b>	five months in neutral French oak	<b>Winemaker:</b>	Julianne Laks