

Cakebread Cellars



2016 Chardonnay Reserve Carneros, Napa Valley

Vineyards

The Carneros appellation is an absolutely prime place for growing Chardonnay. This cooler area of the Napa Valley, close to the bay, allows for a longer growing season, slower development of flavors and results in high acidity. This is why our Cakebread family is proud to farm four estate Carneros vineyards, all located closely on a low ridge that runs through the region, and planted on well-drained, loam soil swells. To bolster aroma and flavor, we have planted more than a dozen Chardonnay clones in these vineyards. Similar to siblings that share similarities, yet have distinct personalities, the grapes from these four sites provide complementary, yet complex and layered, flavors.

Vintage 2016

The 2016 Napa Valley growing season began with a steady rain into late spring. An early bud break caused by warm spring weather was followed by a relatively cool season, resulting in well-balanced conditions that allowed the grapes to ripen slowly, and evenly, with concentrated flavors and high, yet balanced, acidity.

Winemaking

Exceptional wines begin with the quality of the fruit on the vine. The grapes were hand-picked at night, harvested during cool temperatures, to preserve freshness and quality. Whole clusters were pressed before wild yeasts began a native fermentation, naturally adding to the complexity of the fruit, and resulting in flavors and textures that truly showcase the vineyards. Every lot was barrel fermented, and then aged for 15 months in 34% new French oak barrels, with intermittent stirring of the lees to enhance the texture and complexity.

Tasting Notes

The striking golden color of this wine reflects abundant yellow apple, vanilla, baking spice and brioche aromas. In the mouth, these scents morph into intense flavors, enhanced with fresh melon and pear. Orange blossom notes provide a hint of citrus, before the lush, creamy and intense flavors lead to an even touch-of-vanilla and oak finish. Balanced acidity, freshness and evolving layers of complexity are the signatures of this remarkable, rich, bold Chardonnay Reserve.

Grape variety: 100% Chardonnay

Vineyards: 100% Carneros, Napa Valley, estate

Harvest Dates: August 22 – September 19, 2016

Fermentation: 100% barrel fermented, 8% native yeast fermentation, 50% malolactic fermentation

Barrel aging: 15 months *sur lie* in 34% new French oak barrels with periodic stirring of the yeast lees

Alcohol: 14.3%

Total acidity: 0.63 g/100ml

pH: 3.49

Bottled: January 2018

Winemaker: Stephanie Jacobs

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