Vineyards
The grapes for our Napa Valley Cabernet Sauvignon come from a selection of our estate ranches and superior family-owned vineyards located throughout the valley’s finest cabernet sauvignon appellations. Long-term relationships with our growers ensure an annual supply of top-quality fruit from diverse sites. This allows us to craft a stylistically consistent and complex cabernet marrying the lush black fruit and sturdy tannins typical of the valley’s warmer northern districts with the bright fruit and acidity characteristic of its cooler southern climates. Each year, our winemaking team ferments dozens of different small lots of cabernet, assessing each one in order to select the very best lots for this classic Napa Valley red.

Vintage 2015
After abundant harvests from 2012 through 2014, the 2015 growing season experienced more weather extremities that led to a small, yet outstanding, vintage. 2015 was our earliest harvest ever in the 40+ year of Cakebread Cellars history. A warm, dry winter fostered early bud-break, though a cold spell during fruit set limited cluster sizes. A warm summer and late-season heat spikes ensured beautiful ripening. We hand harvested the fruit at night between September 14th and 23rd for a perfect balance of ripeness and acidity.

Winemaking
Each individual lot of fruit was hand-harvested at night to preserve freshness and varietal intensity. Given the diverse sizes of the stainless steel tanks we use for fermentation, we’re able to precisely match each lot to the appropriately sized fermenter in order to best express the character of each individual block of fruit. Separately harvested, fermented and barrel-aged before blending, each lot also is also cold-soaked for two days prior to fermentation to foster early extraction of color, flavor and tannin from the skins. Tank size, yeast strain, fermentation temperature and barrel type are specifically tailored to the fruit character of each lot. In 2015, the component wines aged six months in French oak barrels, 57% new, before being blended in April, 2016. The final blend spent another 12 months in barrel before bottling in April, 2017.

Tasting Notes
Pretty aromas of ripe boysenberry, dark cherry and cassis, coupled with scents of sweet oak and herbal spice, introduce plush, deeply concentrated, black fruit flavors bolstered by bright acidity and well-structured tannins. This classic Napa Valley Cabernet Sauvignon boasts a long, lovely finish featuring savory fruit, spice and mineral tones. Delicious now, it will age gracefully in bottle for another 7-10 years.

Composition: 85% cabernet sauvignon, 5% merlot, 5% petit verdot, 5% cabernet franc

Vineyards: Napa Valley

Harvest dates: August 26th – September 24th, 2015

Fermentation: 100% in stainless steel tanks

aging: 18 months in French oak barrels, 57% new

Alcohol: 14.9%
Total acidity: 0.68 grams/100ml
pH: 3.56
Bottled: April 2017

Winemaker: Julianne Laks Barrel