

Cakebread Cellars



2017 Sauvignon Blanc Napa Valley

Vineyards

We craft our sauvignon blanc from grapes grown in top-flight vineyards throughout Napa Valley, including, from south to north, our own estate ranches in Carneros, Suscol Springs, Rutherford and Calistoga. The exceptional fruit from these sites enables us to craft a sauvignon blanc that is simultaneously fresh, crisp and zesty.

Vintage 2017

The winter of 2017 saw the heaviest rainfall in northern California in 30 years, rejuvenating the vines after years of drought. Spring was mild, resulting in healthy flowering and grape set. Our sauvignon blanc grapes ripened uniformly throughout the summer months, developing tremendously concentrated flavors coupled with balanced acidity. Heat spikes around the time of August harvest resulted in smaller grape yields. While limited in size, the vintage is exceptional in quality.

Winemaking

For decades, we've harvested 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 2017, we fermented 81% of the juice in stainless steel tanks and 19% in neutral French oak barrels, a regimen yielding bright, concentrated aromas and flavors. The wine aged five months in neutral French oak barrels before bottling in March, 2018.

Tasting Notes

Surpassingly fresh, vivid aromas of white flowers, ripe melon and citrus fruit introduce rich, zesty flavors of pink grapefruit, melon and guava, leading to a long, crisp finish buoyed by bright acidity and refreshing citrus and mineral tones. Irresistible 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.

Blend:	100% sauvignon blanc	Alcohol:	13.7%
Vineyards:	Napa Valley	Total acidity:	0.67 grams/100 ml
Harvest dates:	August 14 th – September 5 th , 2017	pH:	3.29
Fermentation:	81% stainless steel, 19% barrel	Bottled:	March, 2018
Barrel aging:	five months in neutral French oak	Winemaker:	Stephanie Jacobs