

Cakebread Cellars



2015 Guajolote Suscol Springs Vineyard, Napa Valley

Guajolote (Spanish for “wild turkey”) is a luxury, single-vineyard red blend from our Suscol Springs Ranch incorporating both Bordeaux and Rhône Valley varieties. Its composition changes annually to best showcase the unique attributes of the Suscol Springs *terroir*. The 2015 vintage of Guajolote comprises 42% merlot, 28% syrah, 28% cabernet sauvignon and 1% each cabernet franc and grenache.

Vineyards

Suscol Springs Ranch is located in southeastern 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, planted to a mix of Bordeaux and Rhône Valley varieties. The vineyard's most impressive feature – aside from its spectacular views of San Francisco on clear days – is its rocky, well-drained soils, which yield grapes with intense varietal flavors balanced by bright acidity, a recipe for rich, vibrant wines.

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.

Winemaking

Blending acumen is perhaps the important measure of a vintner's skill, and our longtime winemaker, Julianne Laks, is a master of the art. Julianne is especially adept at taking small lots of disparate varieties and blending them seamlessly into wines that are far greater than the sum of their parts. Each component lot of Guajolote was hand-harvested at night to preserve the fruit's freshness, then fermented in small stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2015 Guajolote aged 11 months in French oak barrels, 50% new, prior to bottling on March 17, 2017.

Tasting Notes

Bright, high-toned aromas of black cherry, blueberry and plum, complemented by warm oak tones, introduce lush, focused flavors of blackberry and black cherry supported by supple, fine-grained tannins. The wine's long, smooth finish emphasizes fresh Bing cherry, dark berry and plum fruit, with hints of mineral and sweet spices. Delicious now, the 2015 Guajolote will reward another 3-5 years' aging.

Grape varieties: 42% merlot, 28% syrah, 28% cabernet sauvignon, 1% each grenache and cabernet franc

Vineyards: Suscol Springs, Napa Valley

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

Fermentation: small stainless-steel tanks

Barrel aging: 11 months in French oak barrels, 50% new

Alcohol: 14.9%

Total acidity: 0.67 g/100 ml

pH: 3.47

Bottled: March 17, 2017

Winemaker: Julianne Laks