Unique to Cakebread is a wine called Guajolote, which when translated from Spanish literally means “wild turkey.” The wine was so named, as the vineyard from which its grapes are grown is inhabited by roaming wild turkeys. In addition to an interesting name, this wine has an unparalleled personality of its own as a blend of both Bordeaux and Rhône varietals. Such a combination is uncommon in the Napa Valley, making this a very special wine.

**Vineyards**
The Suscol Springs Ranch in the cooler southeastern corner of the Napa Valley, one of Cakebread’s estate vineyards, is the single vineyard where all of the grapes in the Guajolote blend are grown. The terroir of this cool site is rocky and well-drained, which may lead to the assumption that only certain types of grapes would thrive. Instead, this vineyard is home to a wide array of varietals that flourish including Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc and Grenache. Close to the San Pablo Bay, and familiar with ongoing breezes and regular fog year round, the vines here result in complex, concentrated fruit with ideal acidity.

**Vintage 2016**
The vintage of 2016 began early and offered ideal growing conditions throughout the season. Steady and mild temperatures through July and August were followed by warmer weather at the end of the growing season, which assured optimal ripening of the grapes. The result includes a wine of exceptional quality, with nicely-balanced acidity.

**Winemaking**
Each varietal from the Suscol Springs Vineyard is independently managed, hand-harvested at night and separately crushed. Fermentation in small stainless steel tanks follows, with manual punchdowns that delicately lead to prime extraction of color and flavor. While there is no recipe for such a Bordeaux and Rhône varietal blend in this region, the process is meticulous and intentional. Each lot is carefully analyzed, tasted, assessed and then blended. The wine was aged for 17 months in 36% new French oak barrels that were specifically selected to elevate the blend. The barrel program integrates the intensity of the fruit, guaranteeing subtlety and balance without allowing the oak to overpower. The structure, natural minerality, spice and freshness are highlighted.

**Tasting Notes**
Shades of crimson catch the light in the glass, before intricate scents of blackberry and boysenberry make way for concentrated flavors of dark cherry and rich plum. With a rounded mouthfeel, this is a multifaceted wine with lush characteristics of Merlot, yet the benefit of the bold structure of Cabernet Sauvignon and Syrah. A bright acidity follows, balanced by softer, rounded tannins and a fresh, mineral-laced finish.

Grape variety: 40% Merlot, 31% Cabernet Sauvignon, 27% Syrah, 1% Cabernet Franc, 1% Grenache
Total acidity: 0.70 g/100 ml
Alcohol: 14.9%

Vineyards: 100% Napa Valley, 100% Estate “Suscol Springs Ranch” Vineyard
Harvest dates: September 19 – October 9, 2016
Fermentation: stainless steel tanks
pH: 3.49
Bottled: March 2018
Barrel aging: 17 months French oak barrels, 36% new
Winemaker: Stephanie Jacobs