

# Cakebread Cellars



## 2009 Sauvignon Blanc Napa Valley

### Vineyards

We source the grapes for our Sauvignon Blanc from throughout Napa Valley, with a large concentration coming from our estate vineyards in Rutherford, Calistoga and Carneros. The superb fruit from these sites allows us to produce a full-bodied, crisp and complex Sauvignon Blanc boasting distinctive varietal character. In 2009, as in past vintages, we blended in small amounts of Semillon (which enriches the wine's mid-palate, softens its acidity and contributes a pleasing citrus tone) and Sauvignon Musqué, an aromatic clone of Sauvignon Blanc that adds a bright, floral note to the wine's bouquet.

### Vintage 2009

The 2009 growing season was remarkably even and steady, featuring consistently cool-to-mild temperatures that produced stress-free vines, prolonged grape hang times, and fully ripened fruit with ideal sugar-to-acid ratios. The grapes for our 2009 Sauvignon Blanc were harvested between August 24<sup>th</sup> and September 7<sup>th</sup>.

### Winemaking

The grapes were night-harvested at cool temperatures to preserve their fresh, vibrant flavors and ensure an ideal balance of sugar and acidity. After the fruit arrived at the winery, we immediately pressed the whole clusters to maximize varietal character while minimizing the extraction of astringent compounds from the skins. Eighty-two percent of the juice was tank-fermented, while 18% was fermented in neutral oak barrels. Subsequently, 95% of the wine aged five months in neutral barrels to enrich its texture while optimizing varietal intensity.

### Tasting Notes

Our 2009 Napa Valley Sauvignon Blanc displays bright, sun-kissed aromas of fresh guava, grapefruit, lime and mineral, with hints of honeydew melon and golden apple. On the sprightly palate, brisk white grapefruit, guava, melon and lemon-lime flavors display a mouthwatering verve, with hints of pineapple and kiwi fruit on the long, refreshing finish. While this classic Napa Valley Sauvignon Blanc makes a wonderful apéritif wine, it also is delightful with a wide range of foods, including shellfish, pan-fried trout and snapper, Caesar Salad, roast chicken and turkey, and pasta primavera. Enjoy it now or age for 2-4 years.

<b>Blend:</b>	91% Sauvignon Blanc, 5% Sèmillon, 4% Sauvignon Musqué	<b>Alcohol:</b>	14.1%
<b>Vineyards:</b>	Napa Valley	<b>Total acidity:</b>	0.64 grams/100 ml
<b>Harvest dates:</b>	August 24 – September 7, 2009	<b>pH:</b>	3.32
<b>Fermentation:</b>	82% stainless steel, 18% barrel	<b>Bottled:</b>	March 2010
<b>Barrel aging:</b>	95% aged 5 months in French oak	<b>Winemaker:</b>	Julianne Laks