

# Cakebread Cellars



## 2011 Chardonnay Cuttings Wharf Ranch, Napa Valley

### Vineyards

This is our first single-vineyard Chardonnay from Cuttings Wharf Ranch, one of four vineyards we own in southern Napa Valley's cool-climate Carneros region. At Cuttings Wharf, six different, high-quality clones of Chardonnay are planted in shallow Haire Loam soils. The fruit from these special vines produces a wine with bright aromas, rich flavors, crisp acidity and a refreshing minerality. Our 2011 Cuttings Wharf Chardonnay is a felicitous blend of the Robert Young Clone and Clone 76, a French Dijon selection.

### Vintage 2011

2011 was a memorably cold, wet and late vintage. Wet winter and spring weather extended into mid-June, delaying and disrupting budbreak, bloom and fruit set and setting the stage for a cool summer growing season that culminated in a prolonged harvest. The good news is that the cool weather fostered slow, even ripening and the development of fully mature fruit flavors. This helped us craft a beautifully structured Cuttings Wharf Chardonnay boasting classic varietal aromas and flavors balanced by bright acidity.

### Winemaking

We night-harvested our Cuttings Wharf Chardonnay grapes to ensure they were picked cold and retained their fruit purity and bright natural acidity. Once at the winery, the fruit was whole-cluster-pressed in an anaerobic environment to further preserve freshness and purity. The freshly pressed juice was transferred to 100% French oak barrels, 30% new, and inoculated for primary fermentation. Subsequently, 40% of the wine underwent a secondary, malolactic fermentation to soften and enrich its texture. The Cuttings Wharf Chardonnay aged for a total of eight months in barrel *sur lie* (on its yeast lees), with periodic stirring, to further enhance texture and richness. It was bottled on July 6, 2012.

### Tasting Notes

This fragrant Chardonnay is redolent of ripe golden apple, melon and citrus fruit, with secondary coconut and vanilla bean scents. The palate offers rich, ripe, green apple, melon and guava flavors bolstered by a pleasing mineral tone in the long, crisp finish. Still a youngster, this beautifully balanced Napa Valley Chardonnay will profit from additional bottle aging and should drink beautifully over the next 3 to 5 years.

**Grape variety:** 100% Chardonnay

**Vineyards:** Napa Valley

**Harvest dates:** September 20-23, 2011

**Fermentation:** 100% barrel, 40% malolactic

**Barrel aging:** 8 months in French oak barrels, 30% new, with periodic stirring of the yeast lees

**Alcohol:** 14.4%

**Total acidity:** 0.68 g/100ml

**pH:** 3.41

**Bottled:** July 6, 2012

**Winemaker:** Julianne Laks