

Cakebread Cellars

NAPA VALLEY
Since 1973

2024 SAUVIGNON BLANC NORTH COAST

This wine bursts with aromas of pink grapefruit, Granny Smith apple, kiwi, and honeydew, with a tropical lift of guava and lime zest. On the palate, bright citrus and green apple meet orange sherbet and lemongrass, with hints of tropical fruit. A refreshing acidity carries through to a balanced, lingering finish of citrus, melon, pear, and tropical notes.

VINEYARDS & VINTAGE

We select grapes from premier vineyards across Napa Valley and the North Coast, including our own estate properties in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler southern regions contribute Sauvignon Blanc with crisp citrus, fresh acidity, and subtle minerality while the warmer northern sites add richness and depth, offering ripe melon and tropical fruit character to the final blend.

The 2024 growing season provided ideal conditions for our North Coast Sauvignon Blanc to develop healthy canopies and clusters that ripened beautifully. Winter and spring rains provided ample water, and moderate summer temperatures kept fruit steadily marching towards maturity. An extended pre-veraison period allowed clusters to accumulate a wealth of aromatic compounds that translated into fresh, complex Sauvignon Blanc.

WINEMAKING

Grapes were harvested by individual vineyard block at peak ripeness, ensuring the ideal balance of sugar and acidity. Hand-picked at night to preserve freshness and varietal purity, the whole clusters were gently cold-pressed to capture vibrant aromas, vivid flavors, and zesty acidity. Fermentation occurred in stainless steel tanks, concrete eggs, or neutral French oak barrels, with meticulous temperature control to fully express varietal character and aromatic integrity. The wine was then aged for five months—64% in stainless steel, 30% in neutral French oak, and 6% in concrete eggs—to build complexity and finesse before bottling.

NOTES

ALCOHOL	13.8%
ACIDITY	0.624G/100 ml
PH	3.28
BOTTLE	March 3-28, 2025
AGING	Aged for 5 months in 64% stainless steel tank, 30% neutral French oak; 6% concrete egg.

GRAPE VARIETY

93% Sauvignon Blanc, 7% Semillon

HARVEST DATES

August 15 – September 14, 2024

WINEMAKER

Niki Williams



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