

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

SUSCOL SPRINGS CABERNET SAUVIGNON NAPA VALLEY

Our 2022 Suscol Springs Cabernet Sauvignon is sourced exclusively from our Suscol Springs Estate Vineyard in southern Napa Valley. Aromas of marionberry, red plum, and green cardamom rise from the glass, layered with dried bay leaf and a hint of baking spice. The palate is rich with raspberry jam and fig, accented by fresh herbs and a touch of nutmeg. Moderate tannins provide structure, while vibrant acidity and a streak of minerality carry through to a fresh, balanced finish.

VINEYARDS & VINTAGE

Grapevines at our Suscol Springs estate are planted amid rocky outcroppings that overlook the valley floor. The effort to develop roots in these rocky soils creates beneficial stress that causes vines to yield smaller berries of great concentration, balanced acidity, and supple tannins. This vineyard also experiences warm, sunny days and cool breezes—perfect conditions for ripening Cabernet Sauvignon to beautiful varietal expression.

The 2022 season was mild and even, with summer days characterized by moderate heat and steady ripening. Drought conditions persisted across Napa Valley, allowing the vines to naturally control their vigor and yields, resulting in small, concentrated berries ideal for complex and long-lived Cabernet.

WINEMAKING

The fruit was hand-harvested in the cool early morning to preserve fresh aromas, flavors, and acidity. After gentle destemming, berries were sorted mechanically and optically for quality, then lightly crushed to encourage full flavor and tannin extraction. Following a two-day cold soak, fermentation took place in stainless steel tanks and concrete towers to build complexity and texture. Phenolic development was closely monitored to achieve structure and concentration without harshness. The wine was then aged for 22 months in French oak, 61% new, adding depth and refinement.

GRAPE VARIETY

100% Cabernet Sauvignon

VINEYARDS

100% Suscol Springs Vineyard, Napa Valley

HARVEST DATES

September 16 – 23, 2022

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.6%

ACIDITY 6.05G/100 ml

PH 3.72

BOTTLE Dec 9, 2024

AGING Aged 22 months in
61% new French
oak

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