

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

GRENACHE NAPA VALLEY

The 2022 Grenache greets the senses with a medley of fresh raspberry, red plum, black cherry, rhubarb, vanilla, and inviting baking spices. Medium-bodied on the palate, the wine delivers lively acidity and ripe fruit notes, harmonized by accents of tart cherry, baking spices, toasty oak, and whispers of dried thyme. Best enjoyed slightly chilled, this wine delivers fresh acidity, soft tannins, and a lingering, satisfying finish.

VINEYARDS & VINTAGE

This single vineyard grenache is made with wines sourced exclusively from our Soscol Springs Ranch nestled Napa Valley's cooler southeastern region. The rocky soils here challenge the grapevines, forcing them to extend their roots deep into the soil - this hardship yields smaller, more concentrated berries with supple tannins. With its gently sloping hillsides, ample sunshine, and refreshing breezes, this vineyard provides an ideal setting for grenache, nurturing optimal ripening and flavor complexity.

The 2022 season was mild and even, with summer days characterized by moderate heat and steady ripening. Drought conditions persisted across Napa Valley, which allowed vines to naturally control their vigor and yields – resulting in concentrated flavors and aromas. The cooler temperatures of our Suscol Springs estate vineyard created a bright yet elegant grenache, with vibrant fruit and balanced acidity.

WINEMAKING

We handpicked grapes during the cool night to preserve their freshness, purity, and inherent acidity. Fermentation took place in small, open-top fermenters, where daily punch-downs ensured thorough skin and juice maceration for optimal color and flavor, all while meticulously monitoring tannin levels. After fermentation, we gravity-drained the free-run juice and transferred the wine to French oak barrels. Over 10 months, the wine aged in French oak (38% new barrels), gently softening and refining its tannins.

GRAPE VARIETY

100% Grenache

VINEYARDS

100% Suscol Springs Vineyard, Napa

HARVEST DATES

September 9, 2022

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.6%

ACIDITY 0.57G/100 ml

PH 3.53

BOTTLE June 2023

AGING Aged 10 months in 38% new French oak, 62% neutral French oak

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