Cakebread Cellars



2014 Cabernet Sauvignon Napa Valley

Vineyards

The grapes for our rich, yet elegant Cabernet Sauvignon come from areas of the Napa Valley known to produce some of the finest Cabernet Sauvignons. There is no question that the character of this wine originates in the vineyard. Getting quality fruit from so many diverse microclimates allows us to craft a stylistically consistent and complex cabernet that marries the the lush black fruit and sturdy tannins typical of the valley's warmer northern districts with the bright fruit and acidity characteristic of its cooler southern climes. Each year, our winemaker, Julianne Laks, vinifies dozens of different small lots of cabernet, repeatedly assessing each one in order to select only the very best lots for our final blend.

Vintage 2014

2014 was another in a series of excellent vintages in northern California. After a rainy February, which rejuvenated the vines, a warm, dry spring led to early bud-break, flowering and grape set. Summer was consistently mild with few heat spikes, allowing our cabernet sauvignon grapes to ripen slowly and evenly with impressively concentrated flavors.

Winemaking

Each lot of our Napa Valley Cabernet Sauvignon is separately harvested, fermented and barrelaged before blending. Each is also cold-soaked for two days prior to fermentation to foster early extraction of color, flavor and tannin from the skins. Tank size, yeast strain, fermentation temperature and barrel type are specifically tailored to the fruit character of each lot. In 2014, the component wines aged six months in French oak barrels, 59% new, before being blended in April, 2015. The final blend spent another 12 months in barrel before bottling on April 20, 2016.

Tasting Notes

Dense, concentrated aromas of ripe boysenberry, blackberry, dark plum and cassis, with a hint of spice, preface intense, deeply concentrated, blackberry, blackcurrant and dark cherry flavors, culminating in a long finish shot through with a blackberry fruitiness. With a superb balance of rich fruit, bright acidity and polished tannins, this youthful cabernet sauvignon merits another 7-10 years of bottle aging, although no one who opens it sooner will be disappointed.

Composition: 87% cabernet sauvignon, 4% merlot,

6% cabernet franc, 3% petit verdot

Vineyards: Napa Valley

Harvest dates: September 8th – October 13th, 2014

Fermentation: 100% in stainless steel tanks

Barrel aging: 18 months in French oak barrels, 59% new

Alcohol: 14.9

Total acidity: 0.66 grams/100ml

pH: 3.59

Bottled: April 20, 2016 **Winemaker**: Julianne Laks