

2022

# SAUVIGNON BLANC NORTH COAST

## Cakebread Cellars

NAPA VALLEY  
Since 1973



Our 2022 Sauvignon Blanc opens with aromas of fresh sweet citrus, grapefruit, and vibrant melon before revealing complex notes of green pear, freshly cut hay, and stony minerality. Light-bodied and elegant on the palate, this wine beautifully balances bright, citrusy acidity with lively flavors of ripe melon, grapefruit, and citrus zest before a smooth, refreshing finish.

### VINEYARDS & VINTAGE

We source our Sauvignon Blanc from grapes grown in top vineyards throughout Napa Valley and the North Coast, including our own estate ranches in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler, southern part of the valley gives us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern region brings out tropical notes in the final wine.

The 2022 vintage had high climate variability beginning with a cool and mild spring followed by a warm summer that led to an early harvest. Grape quality was still exceptional with balanced acidity and freshness, resulting in vibrant fruit-forward wines.

### WINEMAKING

We harvest our grapes in separate blocks based on ripening and the perfect sugar-acidity ratio of grapes in each vineyard. Picked 100% at night to preserve freshness and varietal purity, our Sauvignon Blanc grapes are pressed cold and whole-cluster in an anaerobic environment to retain the utmost freshness and varietal purity in the finished wines. This process helps maintain the vivacious aromas, flavors, and zesty acidity of Sauvignon Blanc. Then, the lots are fermented in steel tanks (97%) and a small portion in concrete eggs (2%) and neutral barrels (1%) to soften its acidity. After fermentation, the wine is aged for five months in neutral French oak (98%) and concrete eggs (2%) to maximize its complexity before bottling.

### GRAPE VARIETY

94% Sauvignon Blanc, 5% Sémillon,  
1% Sauvignon Musqué

### HARVEST DATES

August 9 – September 15, 2022

### WINEMAKER

Stephanie Jacobs

### NOTES

ALCOHOL 13.9%

ACIDITY 0.67G/100 ml

PH 3.39

BOTTLE March 2023

AGING 98% aged for 5 months in neutral French oak; 2% in concrete egg

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