

Cakebread Cellars

NAPA VALLEY
Since 1973

2021 CHARDONNAY NAPA VALLEY

Our flagship Napa Valley Chardonnay opens with aromas of ripe green and golden apple, accented by fresh white peach and light oak. Across the palate, this golden wine is silken in texture with flavors of apple, citrus and pear balanced by refreshing acidity. The long finish is clean, with underlying hints of minerality, vanilla and lemon. This is a versatile pairing wine—we love it with grilled seafood and nearly any selection of cheeses.

VINEYARDS & VINTAGE

The very first wine released from Cakebread Cellars nearly 50 years ago was our 1973 Napa Valley Chardonnay. Today, the grapes behind this wine come from the cool Carneros appellation at the southern edge of Napa Valley. In this fog-shrouded appellation, the Pacific Ocean moderates temperatures – creating the perfect microclimate for ripening premium Chardonnay. The soils in this area are primarily Haire Loam, which naturally help grapevines regulate vigor to yield highly concentrated grapes that create long-lived wines.

The 2021 growing season started off with a dry winter followed by a warm spring and summer. Drought conditions naturally reduced vine vigor and yields however the resulting fruit was concentrated and very high quality, leading to excellent wines.

WINEMAKING

When our Carneros grapes reached perfect maturity, they were harvested overnight to maintain their exquisite freshness. At the winery, the grapes were gently pressed before undergoing fermentation in French oak barrels, of which 32% were new. The wine was aged for eight months on the lees. During this time, the barrels were stirred occasionally to enhance the wine's texture, complexity, and pure fruit flavors. Only 13% of the wine underwent malolactic fermentation, resulting in a Chardonnay that balances weight and richness with refreshing acidity and vibrant fruit flavors.



GRAPE VARIETY

100% Chardonnay

VINEYARDS

Napa Valley

HARVEST DATES

August 26 – September 14, 2021

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.1%

ACIDITY 0.65G/100 ml

PH 3.48

BOTTLE June 2022

AGING Aged for 8 months in 32% new French oak; 13% malolactic fermentation

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