

2022 CABERNET SAUVIGNON NAPA VALLEY

Our classic Napa Valley Cabernet Sauvignon offers rich layers of ripe blackberry, plum, and boysenberry, enhanced by subtle hints of dark chocolate, baking spices, and toasty oak. The dark fruit profile is beautifully balanced by bright acidity and velvety tannins, delivering a full-bodied yet refined and elegant structure.



In the art of crafting our Napa Valley Cabernet Sauvignon, we blend from special pockets across this remarkable region. From the renowned terroirs of Rutherford and Oakville arise the bold fruit intensity synonymous with classic Napa Valley wines. Meanwhile, the warmth of Calistoga in the north and the cooler southern edges of the Suscol watershed contribute nuanced layers and depth of flavor. These distinct sites, each with a unique soil and microclimate, allow us to blend a Bordeaux-style wine that is rich yet refined, embodying the quintessence of the Napa Valley.

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.

WINEMAKING

To preserve the freshness, purity, and natural acidity of our grapes, we hand-harvest them in the cool night. After hand-sorting and destemming the clusters, a partial crush maximized color, flavor, and tannin extraction from the skins. Pre-fermentation, a "cold soak" softened the skins, further aiding in color and tannin extraction. Aged for 17 months in French oak barrels (48% new), our winemaker expertly blended diverse components, adding layers of complexity to the wine.

GRAPE VARIETY

90% Cabernet Sauvignon, 5% Merlot,2% Petit Verdot, 2% Syrah,1% Cabernet Franc

VINEYARDS

100% Napa Valley

HARVEST DATES

August-October 2022

WINEMAKER

Niki Williams

NOTES	
ALCOHOL	14.5%
ACIDITY	0.6G/100ml
РН	3.74
BOTTLE	April 2024
AGING	Aged 17 months in 52% new French oak, 48% neutral



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