Cakebread Cellars

NAPA VALLEY Since 1973

Cakebread FAMILY VINEYARDS Chardonnay Reserve CARNEROS NAPA VALLEY ach Capebres

CHARDONNAY RESERVE

NAPA VALLEY

Our Family Vineyards Chardonnay Reserve opens with aromas of creamy golden apple, peach, and baking spice that lead into intense, concentrated flavors of sweet apple, melon and pear. This is a balanced, fresh wine, with the kind of acidity that makes pairing with food easy.

VINEYARDS & VINTAGE

The Carneros appellation in the southernmost winegrowing region in Napa Valley has perfect conditions for growing Chardonnay—cool, windswept, gently rolling vineyards with the kind of loamy soils that naturally control vine growth. An extended growing season here allows grapes to develop slowly, with high acidity and exquisite balance. We're proud to farm four estate vineyards here, all located near each other on a low ridge. We've planted more than a dozen Chardonnay clones, so that grapes from these vineyards give us distinct but complementary personalities. Each vintage we select our very favorite lots and blend them for our complex and layered Chardonnay Reserve.

The 2019 growing season began with ample rainfall to fill the soils. A long, warm summer with cool foggy mornings and plenty of sunshine allowed the grapes to ripen slowly and evenly, preserving the freshness in the fruit.

WINEMAKING

When grapes reach full maturity, we harvest them by night in small batches, while they're still cool from evening temperatures. We press the grapes as whole clusters, and ferment them by individual lots in French oak (36% with native yeast). Stirring of the yeast lees during 15 months of aging in French oak (35% new) enhances the wine's texture and complexity. We then blend individual lots and reintroduce the blend into barrels to fully harmonize the finished wine.

GRAPE	VAR	IETY
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100% Chardonnay

VINEYARDS

100% Estate Vineyards, Napa Valley

HARVEST DATES

September 4 – September 17, 2019

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL	14.4%	
ACIDITY	0.62G/100 ml	
PH	3.45	
BOTTLE	January 2021	

AGING Aged for 15 months in 35% new French oak; 5% in puncheons, 60% in

puncheons, 60% in neutral French oak; 13% Malolactic

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