

2020

Cakebread Cellars

NAPA VALLEY
Since 1973

DANCING BEAR RANCH CABERNET SAUVIGNON NAPA VALLEY

Made exclusively from our Dancing Bear Ranch on Howell Mountain, this Cabernet Sauvignon exudes powerful mountain character. Cascading from the glass with aromas of black currant, dried cherry, and raspberry jam, scents of dark chocolate, coffee, dried rosemary, and hints of fig emerge over time. The palate is full-bodied and rich, with concentrated ripe cherry, cranberry, and blackberry flavors plus hints of mocha, leather, turned earth, baking spices, and rocky minerality. The tannins are firm yet opulent, driving the wine's long, powerful fruit finish.

VINEYARDS & VINTAGE

Situated high on Howell Mountain, the vines at our Dancing Bear Ranch are separated into 24 distinct blocks based on aspect, soil profile, clonal selection, and variety. We custom farm each block to create the best possible Cabernet Sauvignon. The vines lie from 1,100 to 1,900 feet above sea level, where they absorb warm sunshine throughout the day. Combined with cool nights, the grapes develop intense color and flavor while retaining their acidic structure and aromatic depth. The relatively infertile iron and volcanic soils that dominate Howell Mountain force the vines to produce small, intense grapes which translate into powerful and intensely concentrated wines.

The 2020 vintage began with a dry, mild winter that set up Dancing Bear Ranch for an early harvest. Consistently high summer temperatures coupled with drought conditions led to a naturally small and high-quality harvest of deeply colored and concentrated Cabernet Sauvignon ideal for cellaring.

WINEMAKING

As each block of Dancing Bear reached optimal ripeness, it was harvested overnight to maintain maximum freshness. Then, each lot was macerated and fermented separately at the winery to achieve an optimal balance of color, concentration, and tannin extraction. After fermentation, the lots were blended and moved into French oak barrels (59% new) for 22 months. Each barrel was specifically selected and toasted to match the natural character of Dancing Bear Cabernet Sauvignon, accentuating the wine's natural richness, roundness, and power.

GRAPE VARIETY

91% Cabernet Sauvignon, 5% Cabernet Franc, 4% Merlot

VINEYARDS

100% Dancing Bear Ranch, Howell Mountain

HARVEST DATES

September 22 – September 26, 2020

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.8%

ACIDITY 0.62G/100 ml

PH 3.72

BOTTLE July 2022

AGING Aged 22 months in 59% new French oak, 41% neutral French oak

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