# Cakebread Cellars

NAPA VALLEY Since 1973

# Cakebread Cellars FAMILY VINEYARDS Chardonnay Reserve CARNEROS NAPA VALLEY ach Capebre

## **CHARDONNAY RESERVE**

### NAPA VALLEY

Our Chardonnay Reserve opens with rich aromas of ripe golden apple, pear and a hint of citrus. On the palate the wine is complex and concentrated, blending ripe orchard fruit flavors with baking spices and melon. The long and balanced finish leaves notions of vanilla, sweet apple, and delicate hints of oak.

### VINEYARDS & VINTAGE

The Carneros appellation is the southernmost winegrowing region in Napa Valley and boasts 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. A quartet of estate-owned vineyards in this Pacific-influenced appellation yield our distinctive and full-bodied Chardonnay Reserve. These estate vineyards—Cuttings Wharf, Milton Road, Foster Road, and Tinsley—are farmed with incredible precision to yield Chardonnay grapes with incredible intensity and freshness.

The 2020 vintage began with a mild winter and long spring, setting up our vines for a warm season where harvest occurred earlier than usual. However, the quality of our grapes—thanks to the balancing effect of Carneros' cool climate—was exquisite, yielding Chardonnay that will evolve beautifully for years to come.

### WINEMAKING

Our estate vineyards were harvested at night to preserve the freshness of the fruit. Whole clusters were gently pressed. Each individual lot was barrel-fermented in French oak with a mix of native (31%) and selected yeasts. After fermentation, a portion of the wine underwent malolactic fermentation to enhance the wine's texture. The wine was aged for 10 months in a mix of French oak (33% new), concrete eggs (19%), and large neutral oak barrels (5%).

### **GRAPE VARIETY**

100% Chardonnay

### VINEYARDS

100% Estate Vineyards, Napa Valley

### HARVEST DATES

August 19 - September 3, 2020

### WINEMAKER

Stephanie Jacobs

### NOTES

ALCOHOL	13.9%
ACIDITY	0.61G/100 ml
PH	3.5
BOTTLE	January 2022

**AGING** 

# Aged for 10 months in 33% new French oak, 19% concrete eggs, 5% in puncheons, 43% in neutral French oak; 35% Malolactic

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