

2023

# CHARDONNAY NAPA VALLEY

## Cakebread Cellars

NAPA VALLEY  
Since 1973

The 2023 Napa Valley Chardonnay displays a light golden hue and opens with lively aromas of ripe pear and chamomile. Flavors of ripe melon, lemon curd and apple frame the palate with hints of baking spice and lightly toasted brioche. The fresh acidity and crisp citrus notes are well-balanced by a hint of oak, leading to a long, harmonious finish.

### VINEYARDS & VINTAGE

Cakebread Cellars' journey began with the creation of our 1973 Napa Valley Chardonnay, a wine that continues to embody the essence of that first vintage. Today, our Chardonnay is still cultivated in the cool Carneros appellation, located at the southern edge of Napa Valley. Each morning, Pacific fog blankets the vineyards, promoting slow ripening and preserving the grapes' signature fresh acidity. The Haire Loam soils here naturally manage vine vigor, resulting in grapes with intense concentration and wines that age gracefully.

Ample rainfall early in 2023 replenished vineyard soils and allowed healthy, balanced vine development throughout an extended growing season. Even summer warmth allowed clusters to ripen slowly and consistently, developing an intensity of flavors and fresh acidity. Before August's harvest, warm, sunny afternoons and cool evenings let grapes develop an expressive and concentrated range of aromas and flavors.

### WINEMAKING

The grapes were harvested overnight to maintain freshness and flavor when they reached perfect ripeness. The cool grapes were pressed directly into tanks, and the juice was transferred to French oak barrels for fermentation. We achieved a Chardonnay that fuses roundness with just enough refreshing acidity. After fermentation, the wine was aged in barrel for eight months with occasional lees stirring to enhance texture and fruit-driven complexity.



### GRAPE VARIETY

100% Chardonnay

### VINEYARDS

Napa Valley

### HARVEST DATES

September 16 – October 10, 2023

### WINEMAKER

Niki Williams

### NOTES

ALCOHOL 13.6%

ACIDITY 6.00G/100 ml

PH 3.45

BOTTLE July 2024

AGING Aged for 8 months sur lees in; 30% new French oak, 70% neutral French oak

[WWW.CAKEBREAD.COM](http://WWW.CAKEBREAD.COM)