

# Cakebread Cellars

NAPA VALLEY  
Since 1973



2021

## GRENACHE NAPA VALLEY

Our 2021 Grenache opens with fresh black cherry, raspberry, and violet aromas with a hint of mineral freshness. The fruit carries over onto a medium-bodied palate, balanced by fresh acidity and moderate tannins, with a vibrant, black cherry finish. Best enjoyed slightly chilled; pairs well with a variety of holiday dishes including turkey and roast lamb.

### VINEYARDS & VINTAGE

Grapes for this single-vineyard, estate-grown grenache come entirely from our Suscol Springs Ranch in the cooler southeastern reaches of Napa Valley. Grapevines at Suscol Springs have to struggle through the sites' rocky soils—a beneficial stress that yields smaller berries of great concentration and supple tannins. This vineyard also has gently rolling hillsides, sunny days and cool breezes—perfect ripening conditions for grenache.

The 2021 vintage was low yielding yet incredibly high quality in Napa Valley. A dry winter followed by a warm spring and summer led to an early harvest notable for its exceptional quality. The grapes reached peak maturity with balanced deep fruit flavors and structured tannins, leading to elegant yet complex, bright wines

### WINEMAKING

We harvested grapes during the cool night hours to ensure the fruit retained freshness, purity, and natural acidity. During fermentation in small, open-top fermenters, we punched down the cap of skins at the top of the fermenting tanks daily to thoroughly macerate the skins and juice for optimal color and flavor while closely monitoring tannin levels. Once fermentation was complete, we drained the free-run juice by gravity and transferred the wines to French oak barrels, of which 35% were new. The wine spent a total of 10 months aging in French oak in order to soften and polish its tannins.

### GRAPE VARIETY

100% Grenache

### VINEYARDS

100% Suscol Springs Vineyard, Napa Valley

### HARVEST DATES

September 13 – October 8, 2021

### WINEMAKER

Stephanie Jacobs

### NOTES

ALCOHOL 14.1%

ACIDITY 0.62G/100 ml

PH 3.41

BOTTLE July 2022

AGING Aged 10 months in 35% new French oak, 65% neutral French oak

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