

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

VIEWFINDER SAUVIGNON BLANC NAPA VALLEY

Our Viewfinder series was inspired by Jack's photography. The second vintage of this wine is an exceptional expression of Sauvignon Blanc with fruit from our estate vineyards. This medium bodied wine opens with aromas of citrus, green apple, and melon. Notes of pear, nectarine, and kiwi burst on the palate with fresh acidity that delivers a lively citrus finish. A hint of pineapple and minerality round out this complex and elegant wine.

VINEYARDS & VINTAGE

The Sauvignon Blanc was sourced from our Cuttings Wharf vineyard located in the cooler, southern part of the valley, Los Carneros and from our Maple Lane vineyard, located in the warmer northern region of the valley, Calistoga. The cooler, southern part of the valley gives us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern region brings out the tropical notes.

The 2022 vintage had high climate variability beginning with a cool and mild spring followed by a warm summer and high temperatures the first week of September that led to an early harvest. Despite weather fluctuations, grape quality was consistently elevated due to smaller yields that ensured concentrated flavors and balanced acidity, resulting in vibrant, fruit-forward wines.

WINEMAKING

Picked 100% at night to preserve freshness and varietal purity, our Sauvignon Blanc grapes are pressed cold and whole-cluster in an anaerobic environment to retain the utmost freshness and varietal purity in the finished wines. This process helps maintain the vivacious aromas, flavors, and zesty acidity of Sauvignon Blanc. 85% of the fruit was fermented and aged in concrete eggs. The remaining 15% was fermented in stainless steel and aged in neutral French oak for 3 months. The concrete eggs helped to soften the acidity and add complexity before bottling.

GRAPE VARIETY

85% Sauvignon Blanc, 15% Sémillon

VINEYARDS

100% Napa Valley, Estate Vineyards

HARVEST DATES

August 22 – August 31, 2022

NOTES

ALCOHOL 13.9%

BOTTLED March 2023

PH 3.30

ACIDITY 0.73G/100mL

AGING 85% aged in concrete eggs;
15% in neutral French oak for
5 months