

Cakebread Cellars



2016 Chardonnay, Cuttings Wharf Vineyard Carneros Napa Valley

Vineyards

Our Cuttings Wharf vineyard in the Carneros district of southern Napa Valley boasts six high-quality French clones of chardonnay, all planted in the shallow clay loam soils common to Carneros's rolling eastern plains. Subject to foggy mornings and cool afternoon breezes from nearby San Pablo Bay, Carneros is Napa Valley's coolest growing region and thus ideal for the cultivation of chardonnay. In 2016, we blended three of our clones (50% Robert Young Clone 17, 30% Wente, and 20% Clone 548) to craft this beautifully fresh, rich and structured wine.

Vintage 2016

2016 saw the most abundant rainfall northern California had experienced in 30 years, which refreshed and revitalized the vines after years of drought. A warm spring prompted early budbreak and a relatively cool summer, with slow, steady ripening, afforded ideal growing conditions. The early harvested Carneros Chardonnay grapes brought terrific flavor concentration coupled with perfectly balanced acidity.

Winemaking

Night-harvesting and whole-cluster-pressing of our Cuttings Wharf chardonnay grapes extracts the freshest, purest juice possible. In 2016, we fermented 100% of the juice in French oak barrels, with 30% going through a secondary, malolactic fermentation to add a subtle creaminess. The wine aged 15 months *sur lie* (on the yeast lees) in 35% new French oak, with periodic stirring of the lees to enhance texture, richness and complexity.

Tasting Notes

Enchanting floral and golden apple aromas introduce pure, concentrated melon, white peach and lively citrus flavors complemented by hints of vanilla and mineral. Rich and full-bodied, yet elegant and finely structured, the wine boasts a long, refreshing finish highlighting spiced apple and mineral tones. Delicious now, this classic single-vineyard, cool-climate Napa Valley chardonnay will develop beautifully in bottle for another 3-5 years.

Grape variety: 100% Chardonnay

Vineyards: Napa Valley, Cuttings Wharf Vineyard

Harvest dates: August 22nd – September 6th, 2016

Fermentation: 100% barrel, 30% malolactic

Ageing: 100% aged 15 months *sur lie* in French oak barrels, 35% new, with periodic stirring of the yeast lees

Alcohol: 14.2%

Total acidity: 0.67 g/100ml

pH: 3.48

Bottled: January, 2018

Winemaker: Stephanie Jacobs