

Cakebread Cellars



2017 Chardonnay Reserve “Family Vineyards” Carneros, Napa Valley

Vineyards

The Carneros appellation in the southernmost winegrowing region in Napa Valley has 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. We’re proud to farm four estate vineyards here, all located near each other on a low ridge. We’ve planted more than a dozen Chardonnay clones, so that grapes from these vineyards give us distinct but complementary personalities. Each vintage we select our very favorite lots and blend them for our complex and layered Chardonnay Reserve.

Vintage 2017

Vintage 2017 marks another year of stellar quality fruit from Napa. We experienced a particularly long stretch from bloom to veraison, allowing for wonderful character development in Chardonnay grapes. Progressively warmer temperatures fully ripened Chardonnay, and we were able to bring in grapes before a heat spike, keeping sugar levels in check.

Winemaking

When grapes reach full maturity, we harvest them by night in small batches, while they’re still cool from evening temperatures. We press the grapes as whole clusters, and ferment them by individual lots in French oak (56% with native yeast). Stirring of the yeast lees during 15 months of aging in French oak (35% new) enhances the wine’s texture and complexity. We then blend individual lots and reintroduce the blend into barrels to fully harmonize the finished wine.

Tasting Notes

Our Family Vineyards Chardonnay Reserve opens with aromas of creamy golden apple, peach, and baking spice that lead into intense, concentrated flavors of sweet apple, melon and pear. This is a balanced, fresh wine, with the kind of acidity that makes pairing easy. Enjoy with rich, creamy pastas, a cheese plate, or seafood.

Grape varieties: 100% Chardonnay

Vineyards: Napa Valley

Harvest dates: August 30 – September 5, 2017

Fermentation: 100% Barrel fermented/14% Malolactic

Barrel aging: Aged for 15 months in 35% new French Oak

Alcohol: 14.1%

Total acidity: 0.69 g/100 ml

pH: 3.42

Bottled: January 23 – 25, 2019

Winemaker: Stephanie Jacobs