

# Cakebread Cellars



## 2018 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 2018

The 2018 growing season was a dream come true. Early spring rains replenished the soils, clusters ripened evenly over a long, slow summer with no heat spikes, and grapes reached full maturity right on time. Yields at harvest were abundant and of very high quality.

### 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:** September 7 – 15, 2018

**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:** 3.38

**Bottled:** January 2020

**Winemaker:** Stephanie Jacobs