



2024 TINSLEY VINEYARD
CHARDONNAY
NAPA VALLEY

The Tinsley Vineyard Chardonnay bursts from the glass with aromas of ripe melon, poached pear, and dried mango, lifted by floral notes of jasmine and hints of caramel and baking spice. The palate is lively and generous, showcasing flavors of apricot and baked apple layered with brown sugar and juicy melon. Full-bodied, this wine is framed by subtle oak spice and refreshing acidity, carrying through to a long, well-balanced finish.

VINEYARDS & VINTAGE

Situated in the southeastern corner of Carneros, this estate vineyard is shaped by daily Pacific fog from San Pablo Bay and cooling afternoon marine breezes, encouraging slow, even ripening. Fertile Haire Loam soils and an extended cool growing season make this site well suited for producing vibrant, expressive Chardonnay. For this single vineyard wine, younger vine blocks were selected to highlight a fresh interpretation of Tinsley Vineyard’s distinctive character.

Ample rainfall over consecutive winters replenished soils and supported healthy vine growth, setting the stage for balanced fruit development. Warm days and cool nights throughout the Carneros growing season allowed flavors to fully develop fully while preserving crips acidity. Continued warmth into August and September refined the Chardonnay, enhancing concentration and aromatic expression. Despite the warm season, the Tinsley Vineyard Chardonnay maintains a fresh, vibrant style, with just 5% malolactic conversion contributing to its bright acidity and precision.

WINEMAKING

Chardonnay clusters were hand-harvested at night to preserve freshness, aromatics, and natural acidity. Whole cluster pressing was employed to obtain the highest quality juice with minimal phenolic extraction. Fermentation took place in oak barrels, contributing depth and subtle texture while maintaining the wines vibrant character.

GRAPE VARIETY

100% Chardonnay

VINEYARDS

100% Tinsley Vineyard, Carneros,
Napa Valley

HARVEST DATES

August 27-September 6, 2024

WINEMAKER

Niki Williams

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NOTES	
ALCOHOL	14.1%
ACIDITY	.067/100 ml
PH	3.32
BOTTLED	January 2026
AGING	14 months in French oak barrels; 38% new, 62% neutral