

2024 CABERNET FRANC
NAPA VALLEY

Expressive aromas of red plum, boysenberry, violets, and jasmine tea mingle with nuances of dried bay leaf, graphite, green peppercorn, and baking spice. Rich layers of tart cherry and dark plum are complemented by savory herbal notes and hints of cigar box, creating a palate that is both complex and approachable. Refined tannins provide elegant structure, while bright acidity and subtle minerality bring balance and a long, polished finish.

VINEYARDS & VINTAGE

Grown on our Suscol Springs Vineyard, the 2024 Cabernet Franc beautifully reflects its Napa Valley origins. Located in the southern reaches of the valley, the vineyard's cool, Pacific-influenced climate extends the growing season, encouraging vibrant aromatics and flavor development. Rocky, well-draining soils further contribute to the wine's intensity, freshness, and distinctive character.

Back-to-back winters with ample rainfall guided the way for healthy vine growth and flavorful fruit development. Warm days and cool nights throughout spring and summer provided ideal ripening conditions for an extended period between berry set and veraison, allowing the vines to transfer a bounty of flavors and aromas. Temperatures stayed warm through the harvest season, ensuring that our Merlot ripened perfectly to showcase expressive aromas and elegant tannins.

WINEMAKING

Hand-harvested in the cool early morning hours, the fruit is gently destemmed and sorted to ensure exceptional quality. Following a gentle crush, the berries undergo a two-day cold soak to enhance color, aromatics, and flavor complexity. Fermentation takes place in a combination of stainless steel tanks and concrete vessels, allowing the wine to develop layered textures and character. Throughout the process, attention is paid to phenolic extraction, building depth, concentration, and structure while preserving the refined tannins and balance that defines this Cabernet Franc.

GRAPE VARIETY

96% Cabernet Franc,
4% Cabernet Sauvignon

VINEYARDS

100% Napa Valley

HARVEST DATES

September 26 – October 4, 2024

WINEMAKER

Niki Williams

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NOTES	
ALCOHOL	14.5%
ACIDITY	.600/100 ml
PH	3.73
BOTTLED	March 2026
AGING	16 months in French oak barrels 35% new; 65% neutral

