

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

CUTTINGS WHARF VINEYARD CHARDONNAY NAPA VALLEY

The 2022 Cuttings Wharf Chardonnay is a classically structured Carneros Chardonnay with a symphony of aromas: ripe pear, melon, green fig, honeysuckle, citrus, vanilla, and cream brulee. On the palate, the wine is rounded and creamy with dynamic layers of citrus, stone fruit, and floral notes, framed by sweet subtle oak tones. The long, balanced finish is layered with fresh citrus acidity, green apple, toasted brioche, and hints of white floral.

VINEYARDS & VINTAGE

At the southern end of Napa Valley in the Carneros AVA, lies our Cuttings Wharf vineyard. Pacific fog from San Pablo Bay blankets the vineyard each morning and cool marine breezes continue throughout the afternoons. This ensures slow, steady and even ripening of our delicate Chardonnay grapes. We cultivate a range of Chardonnay clones to produce wine with a dazzling range of flavors and aromas. These clones are renowned for their small berries, yielding wines with intensely concentrated and rich flavors that beautifully express the local terroir.

The 2022 season was mild and even, with summer days characterized by moderate heat and steady ripening. Drought conditions persisted across Napa Valley, they allowed the vines to naturally control their vigor and yields, resulting in small, concentrated berries ideal for complex and long-lived Chardonnay.

WINEMAKING

Grapes were harvested overnight and immediately pressed whole-cluster to retain their concentrated intensity, bright fruit flavors, and fresh acidity. The Cuttings Wharf Chardonnay was exclusively fermented with native yeast. 93% in French Oak barrels creating its rounded, soft, mouth feel. The wine was aged in a mix of concrete eggs and French oak barrels to yield a chardonnay that shows a prime balance between richness and vibrancy, while highlighting the distinctive fruit notes of Carneros Chardonnay.

GRAPE VARIETY

100% Chardonnay

VINEYARDS

100% Cuttings Wharf Vineyard,
Carneros, Napa Valley

HARVEST DATES

August 17 – 25, 2022

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 13.8%

ACIDITY 0.622G/100 ml

PH 3.42

BOTTLE January 2024

AGING 60% aged 12 months in
French oak barrels (27%
new, 33% neutral).
40% aged 5 months in
concrete eggs.

WWW.CAKEBREAD.COM

