



## 2025 SAUVIGNON BLANC NORTH COAST

Aromas of pink grapefruit, lime zest, green apple alongside pineapple and guava come together for this refreshing Sauvignon Blanc. A lively mix of flavors unfolds, blending bright citrus and melon to juicy pear and tropical fruit. The finish is crisp with vibrant acidity and a hint of minerality on the finish.

### VINEYARDS & VINTAGE

We select grapes from premier vineyards across Napa Valley and the North Coast, including our own estate properties in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler southern regions contribute Sauvignon Blanc with crisp citrus, fresh acidity, and subtle minerality while the warmer northern sites add richness and depth, offering ripe melon and tropical fruit character to the final blend.

Ample winter rainfall gave vines an abundance of water for healthy growth with minimal irrigation throughout most of the growing season. Summer temperatures remained below average, with very few heat spikes, for slow but steady canopy and fruit development. Cooler temperatures persisted throughout harvest which allowed for extended ripening that preserved fresh acidity. As a result, our 2025 Sauvignon Blanc showcases a dynamic range of flavors, radiant acidity, and crisp, mineral texture.

### WINEMAKING

Hand-picked clusters are harvested at night to keep fruit cool and preserve fresh flavors, aromas, and acidity. Cluster pressing for highest quality juice with minimal extraction of phenolic compounds that can add astringency and bitterness. Our Sauvignon Blanc is fermented in stainless steel tanks and concrete fermentation vessels with careful temperature control to ensure full development of varietal character and preserve aromatic purity.

### GRAPE VARIETY

100% Sauvignon Blanc

### VINEYARDS

North Coast

### HARVEST DATES

August 20 – September 18, 2025

### WINEMAKER

Niki Williams

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### NOTES

|         |                                                                |
|---------|----------------------------------------------------------------|
| ALCOHOL | 13.5%                                                          |
| ACIDITY | .63/100 ml                                                     |
| PH      | 3.23                                                           |
| BOTTLED | March 2026                                                     |
| AGING   | 4 months in stainless steel tanks (97%) and concrete eggs (3%) |