Cakebread Cellars
Napa Valley

2023 CUTTINGS WHARF CHARDONNAY
NAPA VALLEY



The Cuttings Wharf Chardonnay embodies the classic elegance of Carneros, opening with a vibrant medley of aromas: juicy pear, honeydew melon, green fig, honeysuckle, citrus peel, vanilla, and a touch of crème brulee. On the palate, it's rich and velvety, unfolding in dynamic layers of citrus, stone fruit, floral accents, gently framed by soft, sweet oak. The finish is long and harmonious, lingering with bright citrus acidity, crisp green apple, toasted brioche, and delicate hints of white floral.

VINEYARDS & VINTAGE

Nestled at the southern tip of Napa Valley within the Carneros AVA, our Cuttings Wharf vineyard benefits from the daily embrace of Pacific fog rolling in from San Pablo Bay. These morning mists, followed by cool marine breezes throughout the afternoon, create ideal conditions for the gradual, even ripening of our delicate Chardonnay grapes. We cultivate a variety of Chardonnay clones, prized for their small berries and concentrated flavors. This thoughtful selection yields wines with remarkable depth and aromatic complexity, beautifully reflecting the vineyard's coastal terroir.

Generous winter and spring rains in 2023 revitalized vineyard soils, setting the stage for robust, well balanced vine growth across an extended growing season. Throughout the summer, temperate conditions nurtured slow, even ripening of the grape clusters, intensifying flavor development while preserving vibrant acidity. September's warm afternoons and cool nights brought Chardonnay to full expression.

WINEMAKING

Grapes are carefully hand-harvested under the cool night sky to maintain optimal freshness, vibrant aromatics, and bright acidity. The whole clusters are gently pressed to extract premium juice while minimizing the release of phenolic compounds that can contribute unwanted bitterness or astringency.

GRAPE VARIETY

100% Chardonnay

VINEYARDS

100% Cuttings Wharf Vineyard

HARVEST DATES

September 16 – 23, 2023

WINEMAKER

Niki Williams

NOTES	
ALCOHOL	13.9%
ACIDITY	.567/100 ml
PH	3.4
BOTTLED	January 24, 2025
AGING	15 months in French Oak barrels & casks 38% new French oak 62% neutral

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