

Cakebread Cellars



2019 Chardonnay Napa Valley

Vineyards

More than 45 years ago, we released our very first wine, a 1973 Napa Valley Chardonnay, and we've been perfecting it ever since. Grapes for this wine come from the Carneros appellation in southern Napa Valley, just north of San Pablo Bay. The cool, windswept conditions there help produce Chardonnay with ideal balance between fruit character and acidity. Soils here are predominantly Haire Loam, a light clay that helps grapevines naturally regulate vigor for fruit of intense concentration.

Vintage 2019

The season began with ample rainfall to fill the soils. A mild summer provided plenty of sunshine for grapes to ripen slowly and evenly, with foggy mornings preserving freshness in the fruit as it languished on the vines.

Winemaking

We harvested the grapes by night in small batches as they reached maturity. Night harvest yields fruit that is still cool from the evening temperatures. We pressed the whole grape clusters, then transferred the juice into French oak barrels to ferment. In order to achieve maximum fruit expression, we aged the wine on its yeast lees for eight months with intermittent stirring to enhance texture and boost complexity.

Tasting Notes

This wine opens with aromas of ripe golden apple with white peach and notes of sweet oak. On the palate, apple and pear characters are balanced by fresh acidity, and the finish is clean, with appealing mineral notes. This is a versatile pairing wine—we enjoy it with a wide variety of seafood, chicken and fresh pasta recipes

Grape varieties: 100% chardonnay

Vineyards: Napa Valley

Harvest dates: September 2 – 27, 2019

Fermentation: 100% barrel fermented

Barrel aging: Aged for 8 months in 30% new French Oak

Alcohol: 13.9%

Total acidity: 0.68 g/100 ml

pH: 3.48

Bottled: June 2020

Winemaker: Stephanie Jacobs