

Cakebread Cellars



2017 Vaca Red Wine Blend, Napa Valley

Vineyards

We select fruit for this special red blend from three different vineyards along the Vaca mountain range. Suscol Springs Vineyard, east of the town of Napa, has the coolest climate. Its vines are planted amid rocky outcrops overlooking the Napa Valley floor. Doggwood Vineyard, located further north above Conn Dam near Napa's eastern ridgeline, is a warm, bowl-like valley boasting multiple sun exposures. Dancing Bear, the northernmost site, sits on Howell Mountain at elevations between 1,400 to 1,800 feet and enjoys a near 360-degree exposure, offering a diverse range of growing conditions. The elevation and thin, rocky soils of these Vaca Range Vineyards naturally limit the vines productivity and produce small clusters with a higher skin to juice ratio which translates into deeply colored wines with intense concentration of flavor and powerful structure.

Vintage 2017

After several years of drought, we were happy to see ample rainfall in Napa Valley during the winter of 2017. Cool spring weather gave us ideal conditions for flowering and "berry set"—when each tiny flower turns into a young grape. Temperatures were moderate through the summer, for slow, even ripening. Toward harvest, the temperatures turned warmer, delivering small clusters with tremendous varietal character and balanced acidity.

Tasting Notes

Our 2017 Vaca Red Blend, a combination of 90% cabernet sauvignon, 7% cabernet franc and 3% Merlot, reveals bright aromas of blackberry and boysenberry, with just a touch of minerality, dried herbs and perfumed oak. The ripe dark fruit carries over onto a round, mouth-filling palate, joined by notes of cassis and supported by firmly structured tannins. Rich blackberry and sweet oak distinguish the long, succulent finish. This full, lush wine is ready to drink now, but will continue to develop in bottle over the next decade. Enjoy with grilled New York strip steak, roast leg of lamb, thick cut pork chops or Korean shortribs.

Winemaking

We harvest and ferment each of our Vaca Range vineyard lots separately, and winemaker Stephanie Jacobs carefully selects fermentation tank size and temperature, yeast strain, and barrel type based on the unique expression of each lot. Cold soaking prior to fermentation extracts color, flavor, and tannin; following fermentation, Stephanie blends the individual components for a balanced, complex wine. Our 2017 Vaca Red Blend spent 22 months aging in French oak barrels, 64% new, prior to bottling in August 2019.

Grape Variety:	90% Cabernet Sauvignon, 7% Cabernet Franc and 3% Merlot	Alcohol Content:	14.9%
Vineyards:	Napa Valley: 42% Suscol Springs, 56% Doggwood, 2% Dancing Bear Ranch	Total Acidity:	0.68/100ml
Fermentation:	100% stainless steel tanks	Ph:	3.66
Harvest Dates:	September 6 – October 4, 2017	Bottled:	August 2019
Barrel Aging:	22 Months in French Oak Barrels, 64% New	Winemaker:	Stephanie Jacobs