

Cakebread Cellars



2019 Sauvignon Blanc Napa Valley

Vineyards

We seek out sauvignon blanc grapes from top-flight vineyards throughout Napa Valley, including, from south to north, our own estate ranches in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler, windswept southern reaches of the valley give us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern sites bring out tropical notes. Blended together, these vineyards showcase the range of expression sauvignon blanc achieves across the region's finest growing areas.

Vintage 2019

As if waking from a dream, the season began with ample rainfall to fill the soils. A long, warm summer with foggy mornings provided plenty of sunshine for grapes to ripen slowly and evenly, preserving freshness in the fruit as it languished on the vines.

Winemaking

We harvest our sauvignon blanc grapes during the cool nighttime hours to fully capture their pure flavors and vibrant acidity, then we press them as whole clusters. This maximizes varietal intensity while minimizing the extraction of astringency from the skins. In 2019, we fermented 89% of the juice in stainless steel tanks, 6% in neutral French oak barrels, and 5% in our new custom-made concrete eggs. Following fermentation, 90% of the wine aged five months in neutral French oak barrels, while another 5% aged in tank and 5% in concrete egg.

Tasting Notes

Aromas of fresh pink grapefruit, sweet citrus and hay burst with freshness on the nose. Cool melon tones balance pink grapefruit on the palate, accented by ripe acidity and a subtle mineral citrus finish.

Blend: 99% sauvignon blanc, 1% semillon

Vineyards: Napa Valley

Harvest Dates: 8/22/19 - 9/23/19

Fermentation: 89% stainless steel, 6% barrel,
5% concrete egg

Barrel Aging: 90% 5 months in neutral French oak,
5% tank, 5% concrete egg

Alcohol: 14%

Total acidity: 0.63G/100ML

pH: 3.3

Bottled: March 2020

Winemaker: Stephanie Jacobs