

2018

Cakebread Cellars

NAPA VALLEY
Since 1973

DANCING BEAR RANCH CABERNET SAUVIGNON NAPA VALLEY

This renowned single vineyard estate wine offers generous aromas of boysenberry, black cherry and fig with hints of forest floor. Robust, concentrated flavors of blackberry and boysenberry are layered with hints of minerality. Structured and opulent tannins fill the palate with a deep, powerful black fruit finish. This wine will continue to age gracefully in the bottle for another decade or more.

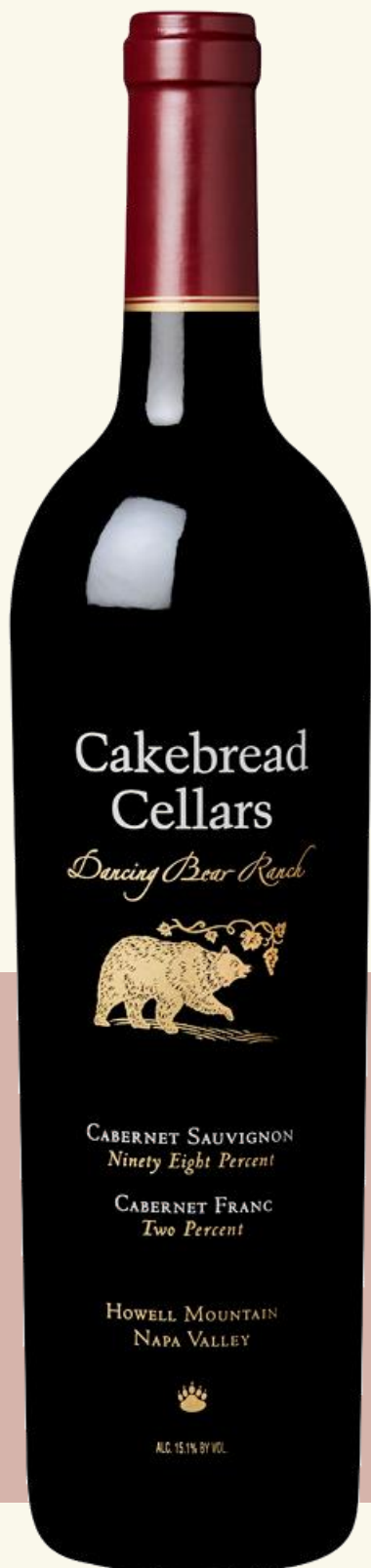
VINEYARDS & VINTAGE

Our Dancing Bear Ranch is perched high above northern Napa Valley on the steep, rugged slopes of Howell Mountain. Planted in dry, rocky, iron rich volcanic soils elevated between 1,100 and 1,900 feet, the vines are subject to nearly 360 degrees of exposure to the elements. As a result, vines in this location are routinely stressed and yield small crops of intensely flavorful grapes. The vines are separated into 24 separate blocs based on sun exposure, soil profile, clonal selection and varietal type. The warm sunshine during the day and cool nights allow the fruit to develop intense color and flavor while retaining acidic structure and aromatic depth.

The 2018 growing season kicked off with plentiful winter rainfall to replenish the soils. Steady vine growth and berry development progressed evenly through the summer months. The vintage was cooler than usual; grapes reached peak maturity with balanced fruit flavors and firm tannins.

WINEMAKING

We carefully monitor tannin levels in the juice and wine during maceration and fermentation. After the component lots of Dancing Bear achieve an optimal balance of fruit intensity and tannin, the free-run wines drain from their skins and ages them in French oak barrels. Signature barrels are selected with specific toasting and tannin levels to complement the wine's richness and power. This wine spent a total of 22 months aging in French oak barrels, 60% new, prior to bottling in 2020.



GRAPE VARIETY

98% Cabernet Sauvignon, 2% Cab Franc

VINEYARDS

100% Dancing Bear Ranch, Howell Mountain

HARVEST DATES

October 6– October 9, 2018

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.9%

ACIDITY 0.65G/100 ml

PH 3.65

BOTTLE August 2020

AGING Aged 22 months in 60% new French oak, 40% neutral French oak

WWW.CAKEBREAD.COM