

2021

Cakebread Cellars

NAPA VALLEY
Since 1973

SAUVIGNON BLANC NAPA VALLEY

Our 2021 Sauvignon Blanc opens with aromas of fresh sweet citrus, grapefruit, and melon before revealing complex notes of green pear, freshly cut hay, and stony minerality. Light-bodied and elegant on the palate, a beautiful through line of bright, citrusy acidity defines the wine with vibrant flavors of ripe melon, grapefruit, and citrus zest before the smooth, refreshing finish.

VINEYARDS & VINTAGE

We source our Napa Valley Sauvignon Blanc from grapes grown in top vineyards throughout Napa Valley, including our own estate ranches in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler, southern part of the valley gives us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern region brings out tropical notes in the final wine.

The 2021 vintage was low-yielding yet incredibly high-quality in Napa Valley. A dry winter followed by a warm spring and summer led to an early harvest notable for its exceptional quality. The grapes ripened to perfection, leading to effortlessly complex, bright wines.

WINEMAKING

We harvest our grapes in separate blocks based on ripening and the perfect sugar-acidity ratio of grapes in each vineyard. Picked 100% at night to preserve freshness and varietal purity, our Sauvignon Blanc grapes are pressed cold and whole-cluster in an anaerobic environment to retain the utmost freshness and varietal purity in the finished wines. This process helps maintain the vivacious aromas, flavors, and zesty acidity of Sauvignon Blanc. Then, the lots are fermented in steel tanks (96%) and a small portion in concrete eggs (4%) to soften its acidity. After fermentation, the wine is aged briefly in neutral French oak and concrete eggs to maximize its complexity before bottling.

GRAPE VARIETY

99% Sauvignon Blanc, 1% blend
Sémillon/Viognier/Verdejo/

VINEYARDS

91% Napa Valley, 9% Sonoma

HARVEST DATES

August 8 – September 9, 2021

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.1%

ACIDITY 0.67G/100 ml

PH 3.3

BOTTLE March 2022

AGING 96% aged for 5 months in neutral French oak; 4% in concrete egg



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