

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

TINSLEY ROAD CHARDONNAY NAPA VALLEY

Delicate aromas of sweet vanilla and caramel give way to cloves, nutmeg, baked apples, and pear cobbler. On the palate, bright flavors of green pear and yellow delicious apples are complemented by hints of vanilla, caramel, and baking spices. Ripe fruit flavors are balanced by a fresh acidity and creamy texture, delivering an elegant full-bodied chardonnay with lingering notes of rich toasty oak and ripe pear.

VINEYARDS & VINTAGE

This estate owned vineyard is in the southeastern corner of Carneros where Pacific fog from San Pablo Bay blankets the vines each morning and cool marine breezes continue throughout the afternoons. This ensures slow, steady and even ripening of our delicate Chardonnay grapes. Fertile soils of Haire Loam and a long, cool growing season make this vineyard an ideal place to grow vibrant Chardonnay. We used more recently planted blocks of younger vines for this single-vineyard expression.

The 2022 season was mild and even, with summer days characterized by moderate heat and steady ripening. Drought conditions persisted across Napa Valley, allowing the vines to naturally control their vigor and yields, resulting in small, concentrated berries ideal for complex and long-lived Chardonnay.

WINEMAKING

This wine is 100% Chardonnay, with fruit coming exclusively from our family-owned Tinsley Road vineyard, located in Carneros. We harvested fruit at night to preserve acidity and freshness, then pressed the grapes in whole clusters. The wine was 100% barrel fermented in individual blocks. Specific aging regimens were selected for each block to showcase the fruit characteristics and highlight unique aspects of this vineyard. This wine is a tribute to the classic Carneros Chardonnay, aging for 14 months in 33% new French oak barrels.

GRAPE VARIETY

100% Chardonnay

VINEYARDS

100% Tinsley Road, Carneros, Napa Valley

HARVEST DATES

August 17 – 25, 2022

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 13.8%

ACIDITY 0.66G/100 ml

PH 3.50

BOTTLE January 2024

AGING Aged for 14 months in 33% new French oak; 0% malolactic fermentation



WWW.CAKEBREAD.COM