

2022

Cakebread Cellars

NAPA VALLEY
Since 1973

CHARDONNAY NAPA VALLEY

The 2022 Napa Valley Chardonnay is a light golden color, and opens with vibrant aromas of green apple, lemon, and pear accented by hints of white flowers, and baking spice. On the palate, the wine is medium-bodied with flavors of ripe melon, lemon curd, crème brûlée and vanilla. Fresh acidity and just-picked citrus flavors are balanced with subtle oak notes, delivering a long, balanced finish across the palate.

VINEYARDS & VINTAGE

The very first wine crafted by Cakebread Cellars 50 years ago was our 1973 Napa Valley Chardonnay. Our Chardonnay still reflects the character of that inaugural release. Today, we continue to cultivate Chardonnay within the cool Carneros appellation at the southern border of Napa Valley. Pacific fog blankets the vines each morning, encouraging slow ripening and allowing the grapes to retain their signature fresh acidity. The soils here are primarily Haire Loam which naturally regulate vine vigor to yield highly concentrated grapes and long-lived wines.

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

WINEMAKING

When the grapes reached perfect ripeness, they were harvested overnight to maintain freshness and flavor. The cool grapes were pressed directly into tanks, and the juice was transferred to French oak barrels for fermentation. With just 9.5% malolactic fermentation, we achieved a Chardonnay that fuses roundness with just enough refreshing acidity. After fermentation, the wine was aged in barrel for eight months with occasional lees stirring to enhance texture and fruit-driven complexity.



GRAPE VARIETY

100% Chardonnay

VINEYARDS

89.3% Napa Valley, 10.7% Sonoma

HARVEST DATES

August 17 – September 11, 2022

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 13.8%

ACIDITY 0.603G/100 ml

PH 3.50

BOTTLE June 2023

AGING Aged for 8 months
in 29% new
French oak; 9.5%
malolactic
fermentation

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