

2019

Cakebread Cellars

NAPA VALLEY
Since 1973

VACA CABERNET SAUVIGNON NAPA VALLEY

Our Vaca Cabernet opens with a complex nose of boysenberry, ripe blackberry and perfumed oak with hints of dried herbs. On the palate, rich blackberry and cassis are supported by firm, structured tannins. Opulent and dense, the finish is lush, full of dark fruit, sweet oak and a touch of minerality. This wine will continue to age gracefully in the bottle for another decade.

VINEYARDS & VINTAGE

Grapes for this complex, robust wine come from three special estate vineyards located along the Vaca mountain range on the east side of Napa Valley. Suscol Springs is the coolest site, its vines planted amid rocky outcrops overlooking the town of Napa. Doggwood, located further north, is a warm bowl like valley with multiple exposures. Dancing Bear, the northernmost site, sits on Howell Mountain at the highest elevations, enjoying a 360-degree exposure. This diverse range of growing conditions allow us to produce a bold, concentrated hillside cabernet with beautiful varietal expression and a well-balanced structure of acidity and tannin.

In 2019, the season began with significant rainfall, preparing the soils for an exceptional season. Overall, summertime temperatures were moderate across Napa Valley which allowed the grapes to ripen slowly and evenly before the harvest.

WINEMAKING

We harvest and ferment each of our Vaca range vineyard lots separately. Clusters were hand-sorted and gently destemmed, then whole berries were hand-sorted again. Prior to fermentation, grapes underwent a “cold soak,” which softens the grape skins and further helps extract color, aromas, flavors and tannin. Following fermentation, the wine transferred to French oak barrels (57% new) for 22 months prior to bottling in July of 2021.



GRAPE VARIETY

97% Cabernet Sauvignon, 2% Syrah, 1% Merlot

VINEYARDS

69% Suscol Springs, 24% Doggwood, 7% Dancing Bear Ranch, Napa Valley

HARVEST DATES

October 7 – October 25, 2019

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.9%

ACIDITY 0.60G/100 ml

PH 3.76

BOTTLE July 2021

AGING Aged 22 months in 57% new French oak, 43% neutral French oak

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