

Cakebread Cellars



2013 Chardonnay Reserve Carneros Napa Valley

Vineyards

We vinify our Chardonnay Reserve exclusively from grapes grown — from our four estate vineyards in the Carneros district of southern Napa Valley. These cool-climate sites provide ideal conditions for the cultivation of world-class chardonnay, especially as they're planted to nine distinctive, high-quality clones of the variety, each of which supplies desirable traits to the final blend. By fermenting and barrel-aging each clonal selection separately — using French oak barrels tailored to the particular character of each lot — and then blending only the very best lots, we're able to create a rich, luxurious chardonnay boasting layers of complex aromas and flavors.

Vintage 2013

In 2013, the second year of the California drought, a warm, dry spring initiated early budbreak, ensured trouble-free vine flowering and grape set, and led to a consistently mild summer fostering steady, even ripening and grapes with wonderful flavor concentration. The fruit for our 2013 Napa Valley Chardonnay Reserve was harvested early — between August 20th and September 4th — with a perfect balance of sugars and acidity.

Winemaking

We night-harvest and whole-cluster-press our hand-picked Chardonnay Reserve fruit to maximize its freshness and fruit purity, then instigate fermentation by inoculating the juice with cultured yeast strains that accentuate the chardonnay variety's vibrant fruit tones. In 2013, 100% of the juice fermented in French oak barrels, 30% new, while roughly 50% of the wine underwent a secondary, malolactic fermentation to foster a rich, creamy mouthfeel. The 2013 Chardonnay Reserve aged in barrel on its primary yeast lees for 15 months, with weekly stirring of the lees to optimize its complex aromas, rich texture and bright, concentrated flavors.

Tasting Notes

Our 2013 Chardonnay Reserve offers an enticingly fresh, perfumed nose of creamy golden apple and Asian pear fruit mingled with intriguing beeswax, mineral and toasty oak scents. Fresh and lively on the palate with deeply concentrated, layered flavors of yellow apple, white peach and melon, the wine boasts a long, lingering finish showcasing mouthwatering lemon curd and mineral tones. While this intense, beautifully structured chardonnay is impressive now, it will gain further richness and complexity with another 5-7 years of aging.

Grape variety: 100% chardonnay

Vineyards: 100% estate Carneros, Napa Valley

Harvest dates: August 20th – September 4th, 2013

Fermentation: 100% in French oak barrels, 30% new

Barrel aging: 15 months *sur lie* in French oak barrels, with weekly stirring of the yeast lees

Alcohol: 14.3%

Total acidity: 0.72 g/100 ml

pH: 3.30

Bottled: January, 2015

Winemaker: Julianne Laks