

Cakebread Cellars



2013 Guajolote Suscol Springs Ranch, Napa Valley

Guajolote is a red wine blend that is crafted from the five varieties of red grapes grown at our Suscol Springs Ranch – an estate vineyard found at the southern end of the Napa Valley. Vines here are planted in incredibly rocky, free-draining soils (called Hambright rock outcrop) on steep hillsides with varying sun exposures. This wine is special because it captures the unique character of this particular site rather than any single variety. The name Guajolote – which is Spanish for “wild turkey” – is a playful nod to the iconic birds which freely roam the vineyard.

Vineyard

Suscol Springs Ranch in southern Napa Valley sits on a rocky ridgeline at an elevation of 450 feet overlooking the renowned Carneros district to the west. It is a cool, windy site with well-drained volcanic rock soils and a desirable southwestern exposure planted to a mix of Bordeaux and Rhône Valley varieties. The most salient characteristic of the vineyard, aside from its spectacular views extending all the way to San Francisco, is the amount of rock it contains, not surprising given the rock quarry just to its north. The fruit from Suscol Springs displays intense varietal flavors balanced by bright acidity, a perfect recipe for creating rich, vibrant wines.

Vintage 2013

In 2013, 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 Guajolote was night- and hand-harvested between September 16th and October 10th to maximize freshness and varietal intensity.

Winemaking

A master blender, Cakebread Cellars winemaker Julianne Laks is especially adept at taking small lots of disparate varieties and marrying them into seamless wines that are far greater than the sum of their parts. Each component lot of Guajolote was hand-harvested at night to preserve the fruit’s freshness and purity, then fermented in small stainless steel tanks using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2013 Guajolote aged 17 months in 62% new French oak barrels before bottling in April, 2015.

Tasting Notes

Our 2013 Guajolote displays fresh, fragrant aromas of sweet black cherry, blackberry and dark plum fruit complemented by seductive sandalwood and toasty oak scents. Richly fruity on the palate with ripe, concentrated, blackberry, dark cherry and black plum flavors, it is framed by supple tannins and fresh acidity, finishing with pleasing briary spice and mineral tones. Delightful now, the 2013 Guajolote will continue unfolding in bottle for another 3-5 years.

Grape varieties: 40% merlot, 30% syrah, 28% cabernet sauvignon, 1% each grenache and cabernet franc

Vineyards: Suscol Springs Ranch, Napa Valley

Harvest dates: September 16th – October 10th, 2013

Fermentation: small stainless steel tanks

Barrel aging: 17 months in French oak barrels, 62% new

Alcohol: 14.5%

Total acidity: 0.63 g/100 ml

pH: 3.58

Bottled: April, 2015

Winemaker: Julianne Laks