

# Cakebread Cellars



## 2018 Sauvignon Blanc Napa Valley

### Vineyards

We seek out sauvignon blanc grapes from top-flight vineyards throughout Napa Valley, including, from south to north, our own estate ranches in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler, windswept southern reaches of the valley give us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern sites bring out tropical notes. Blended together, these vineyards showcase the range of expression sauvignon blanc achieves across the region's finest growing areas.

### Vintage 2018

The 2018 growing season was a dream come true. Early spring rains replenished the soils, clusters ripened evenly over a long, slow summer with no heat spikes, and grapes reached full maturity right on time. Yields at harvest were abundant and of very high quality.

### Winemaking

We harvest our sauvignon blanc grapes during the cool nighttime hours to fully capture their pure flavors and vibrant acidity, then we press them as whole clusters. This maximizes varietal intensity while minimizing the extraction of astringency from the skins. In 2018, we fermented 77.9% of the juice in stainless steel tanks, 21.7% in neutral French oak barrels, and a very small portion in a concrete egg. Following fermentation, the wine aged five months in neutral French oak barrels.

### Tasting Notes

The wine opens with vivid tropical aromas of white flowers, ripe melon, and sweet citrus. The citrus and tropical characters extend onto the palate with ripe guava and crisp pink grapefruit, balanced by bright acidity and accented by a flinty vein of minerality. This is a zesty wine that stands up well to shrimp, crab, grilled vegetables and is perfect for a cheese plate!

<b>Blend:</b>	100% sauvignon blanc	<b>Alcohol:</b>	13.4%
<b>Vineyards:</b>	Napa Valley	<b>Total acidity:</b>	0.73 g/100ml
<b>Harvest dates:</b>	August 22 – September 15, 2018	<b>pH:</b>	<b>3.21</b>
<b>Fermentation:</b>	77.9% stainless steel, 21.7% barrel, .4% in a concrete egg	<b>Bottled:</b>	March 2019
<b>Barrel aging:</b>	5 months in neutral French oak	<b>Winemaker:</b>	Stephanie Jacobs