Cakebread Cellars

1998 Benchland Select Cabernet Sauvignon
Napa Valley

Vineyards

Our Benchland Select Cabernet Sauvignon is made from specially selected vineyards planted on the rolling hillsides, or benchlands, of the Mayacamas Mountains on the Napa Valley's western side. An eastern exposure, which provides for slightly cooler temperatures, combined with well-drained gravelly loam soils creates the perfect environment for growing slow-ripening, high-quality Cabernet Sauvignon fruit. For this reason, since 1995, we've chosen to highlight these magnificent vineyard sources in this enticing 100% varietal blend.

Vintage 1998

The 1998 Benchland Select Cabernet Sauvignon represents the fourth vintage of this wine. It was produced with fruit specifically selected from the gently rolling foothills (or "benchlands") of the Mayacamas Mountains on the western side of the Napa Valley. The vineyards' eastern exposure offers cooler temperatures that allow the grapes to mature slowly while the gravelly loam soil provides excellent drainage.

Winemaking

Our winemaking regimen for the Benchland Select included using the "rack and return" process of draining the fermenting juice off the skins and then returning it to the stainless steel tanks. This procedure greatly reduces the young wine's astringency by softening its tannins while deepening its dark color. As the wine was fermented dry, it was taste-tested for optimum flavor levels before it was separated from the skins and then aged for twenty-six months in a combination of new (65%) and one year old (35%) French oak barrels.

Tasting Notes

The resulting wine reflects the exceptional quality of the fruit sourced from three select vineyards in the Napa Valley's western foothills; including Jack and Dolores Cakebread's own "Hill Ranch." The 1998 Benchland Select Cabernet Sauvignon displays aromas of an intense red fruit character and the spiciness of mocha, cocoa and nutmeg. The flavors seamlessly echo those of its aromas, showing a soft, elegant wine that offers plenty of ripe fruit with a lingering balance of vanilla, cedar and supple, well-integrated tannins.

Grape Variety:	100%Cabernet Sauvignon	Bottled On: December 14, 2000
Harvest Dates:	October 13 through 27, 1998	Alcohol Content: 14.4%
Fermentation:	Stainless Steel	Total Acidity: 0.65g/100ml
Barrel Aging:	26 months in French Oak	pH: 3.60
Winemaker:	Bruce Cakebread	Residual Sugar: 0.07g/100ml