



CAKEBREAD CELLARS

Napa Valley Chardonnay Reserve 2013

REGION: America / California / Napa Valley

GRAPES: 100% Chardonnay

Chardonnay Reserve is vinified exclusively from grapes grown in Cakebread's 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. The grapes were night harvested and whole-cluster pressed, and each clonal selection was fermented and barrel-aged separately. Fermentation took place in French oak barrels, 30% new, with 50% of the wine put through a secondary malolactic fermentation to enhance its texture and foster a rich, creamy mouthfeel. Aged 15 months in barrel with weekly stirring of the lees, only the very best lots were blended together to create a rich, luxurious Chardonnay boasting layers of complex aromas and flavors.

HARVEST NOTE

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. Fruit for the 2013 Napa Valley Chardonnay Reserve was harvested early – between August 20th and September 4th – with a perfect balance of sugars and acidity.

TASTING NOTE

The 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.

FOOD PAIRING

Salmon, swordfish, veal and light pork, bouillabaisse or cream bisques

TECHNICAL DATA

APPELLATION: 100% Estate Carneros, Napa Valley

PH: 3.30

ACIDITY: 0.72 g/100 ml

ABV: 14.3%

AGING: 15 months sur lie in French oak barrels, 30% new, with weekly stirring of the yeast lees

MALOLACTIC FERMENTATION: 50%

POINTS OF DISTINCTION

- **A classic, oak-aged Carneros Chardonnay**
 - **A portion of the wine completes malolactic fermentation, to enhance richness and mouthfeel**
 - **Produced entirely from estate vineyards in Foster Road, Tinsley, Cuttings Wharf and Milton Road, in the cool-climate Carneros district**
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"[This wine] exemplifies balance of ripe fruit, fresh acidity, sweet oak and malolactic character. As the wine ages, these elements meld into a complexity that defies recognition of single components."

– JULIANNE LAKS, WINEMAKER