



CAKEBREAD CELLARS

Napa Valley Sauvignon Blanc 2015

REGION: America / California / Napa Valley

GRAPES: 90% Sauvignon Blanc, 6% Sémillon and 4% Sauvignon Musqué

The Napa Valley Sauvignon Blanc grapes come from top vineyards throughout Napa Valley, including Estate ranches in Carneros, southeastern Napa, Rutherford and Calistoga. The superb fruit from these sites produces a rich, complex Sauvignon Blanc that is simultaneously fresh, crisp and zesty. The outstanding 2015 vintage blends 90% Sauvignon Blanc with 6% Semillon and 4% Sauvignon Musqué, an especially aromatic clone of sauvignon blanc. Grapes are harvested during the cool nighttime hours to fully capture their fresh, pure flavors and bright acidity. Whole-cluster-pressing of the fruit maximizes varietal intensity while minimizing the extraction of astringent compounds from the skins. In 2015, 80% of the juice fermented in stainless steel tanks and 20% in neutral French oak barrels, a regimen producing a deep, vibrant expression of Sauvignon Blanc. The wine aged five months in neutral French oak barrels before bottling and an additional three months in bottle before release.

HARVEST NOTE

After abundant harvests from 2012 through 2014, the 2015 vintage produced a notably lighter crop. A warm, dry winter fostered early bud-break, and consistently mild summer weather, with a few late-season heat spikes, led to the earliest harvest ever. (Since Cakebread Cellars has been around since 1973, that's saying something.) The light crop produced small Sauvignon Blanc berries and clusters boasting intense varietal flavors. The fruit was harvested between August 4th and September 2nd with a perfect balance of sugars and acidity.

TASTING NOTE

Bright, super-fresh aromas of sweet citrus, melon, guava and white flowers introduce pure, vibrant flavors of grapefruit, guava, gooseberry, fleshy melon and white peach, with a refreshing minerality invigorating the wine's long, crisp finish. Arguably one of Cakebread Cellars' best-ever sauvignon blancs, this Napa Valley classic will age gracefully for the next 3-5 years.

FOOD PAIRING

An ideal aperitif, this pairs with your favorite salad, seafood, poultry and vegetable dishes.

TECHNICAL DATA

APPELLATION: Napa Valley

PH: 3.31

ACIDITY: 0.65 grams/100 ml

ABV: 13.9%

AGING: five months in neutral French oak

POINTS OF DISTINCTION

- **A brisk, lively, melon and citrus-flavored Sauvignon Blanc.**
- **Very versatile as an aperitif or with fish, poultry, pasta, salads.**



“Our emphasis on fruit quality captures the expression of grapefruit, citrus, kiwi, guava, lime and melon in the wine.”

– JULIANNE LAKS, WINEMAKER