Cakebread Cellars



2013 Sauvignon Blanc Napa Valley

Vineyards

Our 2013 Napa Valley Sauvignon Blanc is a blend of 90% sauvignon blanc, 6% semillon and 4% sauvignon musqué (an especially aromatic clone of sauvignon blanc), all from top vineyards throughout Napa Valley, including our estate ranches in Carneros, southeastern Napa, Rutherford and Calistoga. The superb fruit from these sites enables us to produce a rich, full-bodied and complex sauvignon blanc that is simultaneously fresh, crisp and zesty.

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 our 2013 Napa Valley Sauvignon Blanc was harvested between August 15th and September 20th with an ideal balance of sugars and acidity.

Winemaking

We harvest our sauvignon blanc grapes 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 2013, we fermented 82% of the juice in stainless steel tanks and 18% in older French oak barrels, a regimen producing a concentrated, vibrant expression of sauvignon blanc. The wine aged five months in neutral French oak barrels to enrich its texture and maximize varietal character.

Tasting Notes

Because of the stability of our grape sources and constancy of our winemaking regimen, our sauvignon blanc displays a consistent style from year to year. The 2013 vintage boasts characteristically fresh, pure and complex white grapefruit, guava, green apple, honeydew melon and mineral aromas. It's concentrated, guava, gooseberry and melon flavors persist into a long, lively finish boasting bright citrus, light spice and mouthwatering mineral tones. Enjoy this beauty over the next 3-5 years with your favorite salad, seafood, poultry and veggie dishes.

Blend:	90% sauvignon blanc, 6% sèmillon,	Alcohol:	13.9%
	4% sauvignon musqué	Total acidity:	0.64 grams/100 ml
Vineyards:	Napa Valley	pH:	3.20
Harvest dates:	August 15 – September 20, 2013	Bottled:	March, 2014
Fermentation:	82% stainless steel, 18% barrel	Winemaker:	Julianne Laks
Barrel aging:	five months in neutral French oak		