

2020

Cakebread Cellars

NAPA VALLEY
Since 1973

CUTTINGS WHARF CHARDONNAY NAPA VALLEY

This 2020 single-vineyard Chardonnay cascades from the glass with floral aromas tinged by sweet golden apple and peach. Flavors of pear, white peach, and just-picked citrus expand on the rounded full-bodied palate. Notes of vanilla, baking spices, and apple tart add interest on the palate, before the wine segues into a smooth finish with fresh apple and bright mineral notes.

VINEYARDS & VINTAGE

Our Cuttings Wharf Chardonnay comes exclusively from our Carneros vineyard of the same name. Here, at the southern end of Napa Valley, cool Pacific fog regularly blankets the vines, creating an ideal climate for gently ripening premier Chardonnay grapes. Frequent breezes coupled with the fog make Carneros the coolest appellation in Napa Valley, which lends our Chardonnay grapes their signature refreshing acidity. We cultivate six high-quality French clones of Chardonnay, all of which thrive on the shallow clay loam soils that define the Eastern edges of Carneros.

The 2020 vintage began with cool, even temperatures and just the right amount of rainfall for the vines. A warm summer led to an early harvest in Carneros, leading to wines destined for great evolution in the cellar.

WINEMAKING

The vineyard was harvested overnight in order to maintain the grapes' pure varietal character with balanced sugars and acid. The wine was fermented primarily in oak barrels (95%) with a small portion fermented in oak casks (5%), before ten months of aging in a range of vessels including concrete eggs, French oak casks and new French oak barrels. The wine was fermented exclusively with native yeast and underwent periodic lees stirring, resulting in a Chardonnay with an exquisite expression of place.



GRAPE VARIETY

100% Chardonnay

VINEYARDS

100% Napa Valley, Carneros
100% Cuttings Wharf Vineyard

HARVEST DATES

August 20 – August 26, 2020

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 13.9%

ACIDITY 0.63G/100 ml

PH 3.43

BOTTLE December 2021

AGING Aged for 10 months
11% French oak cask, 43% concrete egg, 46% French oak barrels. 24% of French oak was new.

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