





REGION: America / California / Napa Valley

GRAPES: 85% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot, 5% Cabernet Franc

The grapes for this Napa Valley Cabernet Sauvignon come from a selection of Cakebread Cellars Estate ranches and superior family-owned vineyards located throughout the valley's finest Cabernet Sauvignon appellations. Long-term relationships with growers ensure an annual supply of top-quality fruit from diverse sites. This allows the crafting of a stylistically consistent and complex Cabernet marrying the lush black fruit and sturdy tannins typical of the valley's warmer northern districts with the bright fruit and acidity characteristic of its cooler southern climates. Each individual lot of fruit was hand-harvested at night and cold-soaked for two days prior to fermentation to foster early color, flavor and tannin extraction. The separate lots were then fermented and barrel aged before blending, with tank size, yeast strain, fermentation temperature and barrel type specifically tailored to the fruit character of each lot. In 2015, the component wines aged six months in French oak barrels, 57% new, before blending and the final blend spent another 12 months in barrel before bottling.

HARVEST NOTE

Cakebread

Cellars

Cabernet Sauvignon

After abundant harvests from 2012 through 2014, the 2015 growing season experienced more weather extremities that led to a small, yet outstanding, vintage. 2015 was the earliest harvest ever in the 40+ years of Cakebread Cellars history. A warm, dry winter fostered early bud-break, though a cold spell during fruit set limited cluster sizes. A warm summer and late-season heat spikes ensured beautiful ripening.

TASTING NOTE

Pretty aromas of ripe boysenberry, dark cherry and cassis, coupled with scents of sweet oak and herbal spice, introduce plush, deeply concentrated, black fruit flavors bolstered by bright acidity and well-structured tannins. This classic Napa Valley Cabernet Sauvignon boasts a long, lovely finish featuring savory fruit, spice and mineral tones. Delicious now, it will age gracefully in bottle for another 7-10 years.

FOOD PAIRING

An excellent companion to beef, rich pork dishes and game.

TECHNICAL DATA

APPELLATION: Napa Valley

PH: 3.56

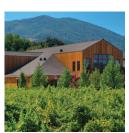
ACIDITY: 0.68 g/100ml

ABV: 14.9%

AGING: 18 months in French oak barrels, 57% new

POINTS OF DISTINCTION

- Grapes come from a selection of Cakebread Cellars Estate ranches and superior family-owned vineyards located throughout the valley's finest Cabernet Sauvignon appellations
- Each lot is harvested, fermented, and matured separately to ensure utmost fruit and terroir expression before blending
- Cakebread Cellars Napa Valley Cabernet Sauvignon spends 18 months in French Oak, 57% new, for optimal elegance and complexity





"Our emphasis on fruit quality captures the expression of blackberry and black cherry in the wine."

- STEPHANIE JACOBS, WINEMAKER