

# Cakebread Cellars

Cakebread Cellars Chardonnay embodies finesse and complexity, with flavors of ripe melon, crème brûlée, and vanilla, and a long, balanced finish.

Cakebread  
Cellars



## Chardonnay 2022

California, USA

### Region and Vineyards

The Cakebread Cellars Chardonnay comes primarily from the Carneros appellation, located at the southern border of Napa Valley. This region benefits from the influence of the San Pablo Bay, which provides cool, windy conditions ideal for growing Chardonnay. Pacific fog blankets the vines each morning, encouraging slow ripening and allowing the grapes to retain their signature fresh acidity.

The soils in Carneros are primarily composed of **Haire loam**, a type of light clay that helps the vines naturally regulate their vigor, producing highly concentrated grapes and long-lived wines. The season was mild and even, with summer days characterized by moderate heat and steady ripening. Despite persistent drought conditions, the vines naturally controlled their vigor and yields, resulting in small, concentrated berries ideal for complex and long-lived Chardonnay.

### Winemaking

When the grapes reached perfect ripeness, they were harvested overnight to maintain freshness and flavor. The cool grapes were pressed whole cluster directly into tanks, and the juice was transferred to French oak barrels for fermentation. With just **9.5% malolactic fermentation**, the Chardonnay achieved a fusion of roundness with refreshing acidity. After fermentation, the wine was aged in barrel for **eight months**, with occasional lees stirring to enhance texture and fruit-driven complexity.

### Tasting Notes

- **Color:** Light golden.
- **Aroma:** Vibrant aromas of **green apple, lemon, and pear** accented by hints of **white flowers and baking spice**.
- **Palate:** Medium-bodied with flavors of **ripe melon, lemon curd, crème brûlée, and vanilla**. Fresh acidity and just-picked citrus flavors are balanced with subtle oak notes, delivering a long, balanced finish across the palate.

Alcohol :13,90 %

Composition: 100% Chardonnay



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### Did you know?

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The very first wine crafted by Cakebread Cellars nearly 50 years ago was a 1973 Napa Valley Chardonnay. Since then, Cakebread has continued to refine this iconic wine. This vintage continues this tradition, reflecting the character of that inaugural release while integrating the best modern winemaking practices .

### Wine Pairing Ideas

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- **Seared Scallops:** The rich, buttery flavors of seared scallops pair perfectly with the creamy texture and citrus aromas of the wine.
- **Herb-Roasted Chicken:** The fresh acidity and lemon notes of the wine balance the savory, herbaceous flavors of roasted chicken.
- **Mushroom Risotto:** The wine's complexity and crème brûlée notes complement the earthy and creamy flavors of mushroom risotto.
- **Soft Cheeses:** The pear and white flower aromas of the wine harmonize with the creamy texture and delicate flavors of soft cheeses.



#### Wine Spectator (WS) : 90 Points (2022)

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*Light and juicy, this glides along with a harmonious, fruit-forward mix of juicy green apple, lime sherbet and lemon meringue. Details of ginger, lemongrass and shortbread linger in the background.*



#### James Suckling (JS) : 91 Points (2018)

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*Aromas of peach, sliced apple, cream and crushed stones. It's medium-bodied with crisp acidity. Creamy and straightforward. Drink now.*



#### Robert Parker (RP) : 90 Points (2018)

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*The 2018 Chardonnay comes 95% from Carneros and 5% from Napa Valley. Barrel fermented in 33% new oak, it spent eight months on the lees, and 18% went through malolactic. It was bottled June 1, 2019. Slowly, it reveals very pretty poached pears, apple pie and apricot scents with touches of beeswax, toasted almond and lanolin. Medium-bodied, the palate has great poise and finesse, delivering a racy backbone and loads of tight-knit stone fruit flavors, finishing long and toasty.*

