

Cakebread Cellars

The Cakebread Cellars Sauvignon Blanc is a vibrant and refreshing Napa Valley wine, offering a delightful bouquet of sweet citrus, grapefruit, and melon, balanced by bright acidity and a smooth finish.

Cakebread
Cellars



Sauvignon Blanc 2021

California, USA

Region and Vineyards

The 2021 Sauvignon Blanc from Cakebread Cellars is sourced from some of the top vineyards throughout Napa Valley, including estate ranches in **Carneros, Suscol Springs, Rutherford, and Calistoga**. The cooler southern part of the valley provides grapes with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern regions contribute tropical notes to the final wine.

The vintage was characterized by **low yields but exceptionally high quality**. A dry winter followed by a warm spring and summer led to an early harvest, with grapes ripening to perfection, resulting in complex and bright wines.

Winemaking

The grapes for the Sauvignon Blanc were harvested in separate blocks based on their ripening and the perfect sugar-acidity ratio in each vineyard. Harvesting took place at night to preserve freshness and varietal purity. The grapes were pressed whole cluster in an anaerobic environment to maintain the utmost freshness and varietal purity in the finished wines.

Fermentation occurred primarily in stainless steel tanks (96%) to preserve the bright, zesty characteristics of Sauvignon Blanc, with a small portion (4%) fermented in concrete eggs to soften the acidity. After fermentation, the wine was **aged briefly in neutral French oak** and concrete eggs to maximize complexity before bottling.

Tasting Notes

- **Color:** Pale straw.
- **Aroma:** Fresh and sweet citrus, grapefruit, and melon, with complex notes of green pear, freshly cut hay, and stony minerality.
- **Palate:** Light-bodied and elegant, with vibrant flavors of ripe melon, grapefruit, and citrus zest, and a smooth, refreshing finish.

Alcohol :14,00 %

Composition: 100% Sauvignon
Blanc



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Did you know?

Cakebread Cellars has been a staple in Napa Valley since its founding in 1973 by Jack and Dolores Cakebread. The winery is renowned for its commitment to quality and sustainability, and its Sauvignon Blanc is a testament to their dedication to producing exceptional wines that reflect the unique terroir of Napa Valley.

Wine Pairing Ideas

- **Fresh Seafood:** The bright acidity and citrus flavors of the wine complement the delicate flavors of fresh seafood, such as oysters or shrimp ceviche.
- **Goat Cheese Salad:** The wine's crispness and minerality pair beautifully with the tangy and creamy textures of a goat cheese salad.
- **Grilled Vegetables:** The vibrant fruit flavors and refreshing finish enhance the smoky and savory notes of grilled vegetables.
- **Lemon Herb Chicken:** The citrus zest and acidity of the wine provide a perfect balance to the rich and herbaceous flavors of lemon herb chicken.



Decanter (DCT) : 91 Points (2019)

The scent of ruby red grapefruit opens the complex array of aromatics, followed by hazelnuts, a hint of talc and hot wet pavement. These follow on the palate, which is sparkly, zesty, citrusy, spritely and acidic. Light oaking for five months gives good texture. A white that longs to be paired with shellfish or cheese.

