

Cakebread Cellars

Cakebread Cellars Benchland Select Cabernet Sauvignon is a classic Napa Valley expression, showcasing the depth and complexity of dark fruit flavors with a rich, velvety texture and lingering finish.

Cakebread
Cellars



Benchland Select Cabernet Sauvignon 2017

California, USA

Region and Vineyards

The **Napa Valley** region is renowned for its exceptional Cabernet Sauvignon, and the Benchland Select is no exception. The grapes for this wine come from the benchlands of Cakebread Cellars' vineyards in **Oakville and Rutherford**. These benchlands are the transitional regions between the valley floor and the mountain slopes, providing unique soil profiles ideal for strong root development and slow, steady grape ripening.

The vineyards benefit from bright eastern exposure in the morning and cool shade from the Mayacamas Mountains in the afternoon. The **gravelly benchland "bale loam" soils** offer excellent drainage while retaining sufficient water in the root zone, fostering healthy vine growth. The slightly different mesoclimates and soil structures between Rutherford and Oakville impart a distinctive, opulent complexity to the wine.

Winemaking

The **Benchland Select Cabernet Sauvignon** grapes were harvested from multiple vineyard blocks containing five superior Cabernet Sauvignon clones. The grapes were gently destemmed and fermented in small stainless steel tanks, optimizing color, flavor, and tannin extraction. Winemaker Stephanie Jacobs tailored yeast strains, fermentation temperatures, maceration techniques, and barrel aging regimens to capture the finest attributes of each lot.

The wine was aged for **22 months in French oak barrels**, 60% of which were new, before being bottled in August. This careful aging process added depth and complexity, integrating the oak flavors seamlessly with the rich fruit profile.

Tasting Notes

- **Color:** Deep, rich ruby.
- **Aroma:** Aromas of **dark blackberry, boysenberry, and mocha**.
- **Palate:** Concentrated flavors of **ripe blackberry and fig**, complemented by firm tannins and a finish of **rich blackberry and dark chocolate**. The texture is round and velvety, with a long, lingering finish.

Alcohol :14,90 %

Composition: 100% Cabernet
Sauvignon



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Did you know?

Cakebread Cellars, founded in 1973 by Jack and Dolores Cakebread, is one of Napa Valley's most respected wineries. The Benchland Select Cabernet Sauvignon is a special blend of five clones of Cabernet Sauvignon from two superior vineyards in the gently sloping western benchlands of Rutherford and Oakville. This geographic position offers distinctive soil profiles and a microclimate that allows the grapes to mature at a slow, even pace, resulting in wines of exceptional quality and character .

Wine Pairing Ideas

- **Hearty Stews:** The robust tannins and deep fruit flavors of the wine complement the rich, savory elements of stews.
- **Grilled Steaks:** The concentrated dark fruit and chocolate notes enhance the umami flavors of grilled meats.
- **Fire-Roasted Vegetables:** The wine's complex flavors pair well with the smoky, caramelized edges of roasted vegetables.
- **Aged Cheeses:** The velvety texture and firm tannins provide a beautiful balance to the rich, intense flavors of aged cheeses.



Robert Parker (RP) : 94 Points (2017)

Bottled only three weeks ago, the 2017 Cabernet Sauvignon Benchland Select is 100% Cabernet Sauvignon, with 44% of the fruit coming from Vine Hill Ranch, 52% from Hill Ranch and 4% from Cakebread Oakville Ranch. It was aged 22 months in 60% new French oak. Very deep purple-black colored, it slowly emerges from the glass to reveal notions of baked black cherries, stewed black plums and warm cassis with touches of aged meat, dark chocolate, bay leaves and pencil shavings. Medium to full-bodied, the palate packs in the black fruits, supported by bags of freshness and a firm, grainy texture, finishing long and with tons of energy.

