2012 Cakebread Cellars
Napa Valley Chardonnay

“A delicious expression of a picture-perfect vintage.”

That’s how Julianne Laks, the winemaker for Cakebread Cellars, described Cakebread’s 2012 Napa Valley Chardonnay. Only the third winemaker in the estate’s four-decade history, Laks added that the ideal weather conditions “allowed us to harvest our Napa Valley Chardonnay grapes at precisely the right moment.”

And that enabled Laks and her team to craft a wine that’s “a perfect balance of ripe, concentrated fruit flavors and lively acidity,” making it one of the finest bottlings of Cakebread Chardonnay ever: rich, drinking beautifully upon release, and able to age exceptionally well in the bottle.

The wine is a blend of grapes from top vineyards throughout the valley’s southern end, with the preponderance of the fruit coming from the cool Carneros district. It’s complemented by fruit from warmer up-valley sites that produce even riper, fuller Chardonnays. After extensive trials, the final blend emulated the vintage: picture-perfect.

### Tasting Notes

**Grape Composition:**
100% Chardonnay

**Aging Vessels:**
French Oak Barrels (20% First Fill) for 8 Months

**Grape Source:**
Southern Napa Valley, Including Carneros Area

**When to Drink:**
Now Through 2016

**Aromas and Flavors:**
Honeysuckle, Minerals, Toasted Oak, Pear, Melon and Spiced Apple

**Our Tasting Panel Score:**
93 Points

This bold wine offers notes of honeysuckle, minerals, toasted oak, pear, melon and spiced apple.

**FOOD PAIRING SUGGESTIONS:** chicken or seafood dishes.

**WINE RE-ORDER #:** 31792