

Stave & Still

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Welcome Friends to an Evening with Cakebread Wine Cellars

Tuesday March 28, 2023 ~ 6:30 PM

\$135 per person plus tax & gratuity

Jack Cakebread visited friends in California's Napa Valley in the early '70s and loved it so much, he returned the next day to buy their land – Cakebread Cellars was born! Initially a small, family-run business based in Rutherford, Cakebread has flourished & its top quality wines are now distributed worldwide. It has, however, remained very much within the family. There are no fewer than 7 Cakebreads involved in the day to day running of the company, asserting on the same high level of care & attention to detail as when they first started. Today, Cakebread Cellars' 225 hectares of planted vines cover 13 different vineyards, giving unrivalled access to some of the finest fruit from prime sites across the area.

Bruce Cakebread, President of Cakebread Cellars, and winemaker Stephanie Jacobs, make full use of this extraordinary diversity, blending grapes from different sources, microclimates and soils to bring complexity to their wines. As well as making wine, they also promote Californian wines and locally grown foods for a healthy lifestyle; they have a 'famous organic garden kitchen' at the winery and hold an annual seminar with top chefs, winemakers, farmers and the media to discuss wine, food and a healthy lifestyle.

Cakebread, Sauvignon Blanc, Napa, 2021

Foie Gras Crème Brulé

Cakebread, Chardonnay, Napa, 2021

*Salmon Wellington. Herbed Boursin. Puff Pastry.
Dill Cream. Garlic Herb Roasted Mushrooms.*

Cakebread, Merlot, Napa, 2019

*Roasted Cornish Game Hen. Apple Pomegranate
Stuffing. Lemon Leek Cream.*

Cakebread, Cabernet Sauvignon, Suscol Springs, Napa, 2021

*Lamb Lolipops. Bleu Cheese Compound Butter.
Rosemary Potato Stacks.*

Piper-Heidsieck, Champagne Brut, NV

*Vanilla Bean Crepes. Blackberry Coulis.
Cherry Cabernet Ice Cream.*