

2021

Cakebread Cellars

NAPA VALLEY
Since 1973

APPLE BARN PINOT NOIR ANDERSON VALLEY

A bright ruby hue, the 2021 Apple Barn Pinot Noir opens with aromas of black cherry, boysenberry, dried flowers, and an earthy minerality. In the glass, the silken-textured red displays raspberry and fresh boysenberry flavors. With time, notes of clove and peppercorn emerge through the wine's elegant structure. The long finish is driven by fresh black cherry flavors and an undercurrent of minerality.

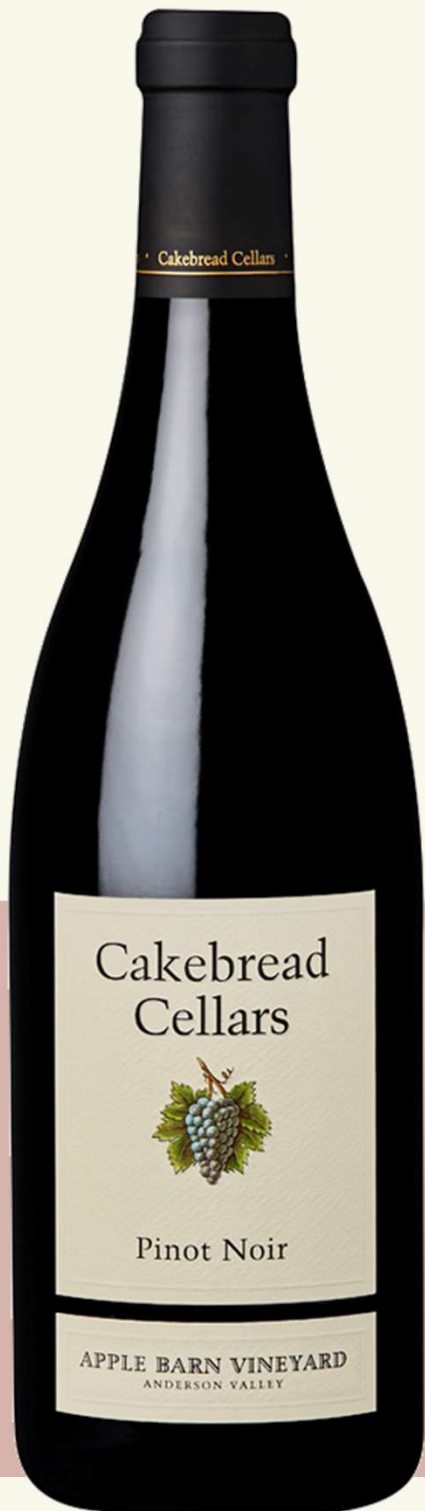
VINEYARDS & VINTAGE

Located on the site of a former apple orchard at the southern edge of Anderson Valley, our Apple Barn vineyard is known for yielding expressive, vibrant Pinot Noirs with distinct mineral undertones and elegant textures. Here, the maritime-influenced climate allows our grapes to ripen slowly, gradually developing the aromatic and flavor compounds that define Apple Barn bottlings. The site boasts gravelly soils that are well-draining and ideal for nuanced Pinot Noir. The vineyard site is planted to a range of Pinot Noir clones and rootstocks, yielding wines with depth and complexity. The cool nights coupled with the site's warm afternoon sunshine, produce deeply colored grapes with a high concentration of flavors and a fine tannic structure.

The 2021 vintage was excellent in Anderson valley. A relatively mild spring and early summer allowed the grapes to ripen slowly and evenly, generating moderate yields of balanced, concentrated grapes.

WINEMAKING

Once our vineyard reached perfect ripeness, we harvested the Apple Barn vineyard overnight to maintain the grapes' freshness and vibrant acidity. Then, each lot was fermented separately and gently punched down to extract an ideal balance of fruit flavors, color, and fine tannins. Free-run wine is drained away from the skins and into French oak barrels (35% new) to enhance our delicate Anderson Valley Pinot Noir. Within three months of the harvest, each lot was evaluated for its development and character and blended to promote balance, harmony, and flavor integration. The blended lots were then aged in barrels for an additional ten months.



GRAPE VARIETY

100% Pinot Noir

VINEYARDS

100% Anderson Valley, Apple Barn Vineyard

HARVEST DATES

September 8 – September 13, 2021

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.3%

ACIDITY 0.563G/100 ml

PH 3.63

BOTTLE July 2022

AGING Aged 10 months in 35% new French oak, 65% neutral French oak

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