

Cakebread Cellars



2012 Annahala Ranch Pinot Noir Anderson Valley

This is our debut vintage of pinot noir from Annahala Ranch in coastal Mendocino County's Anderson Valley American Viticultural Area. We've been making pinot noir from this small jewel of an appellation since 2004, but purchased the highly regarded Annahala Ranch only in 2012. We're very pleased by our first wine from this fine vineyard and hope you will be, too.

Vineyards

The 60-acre Annahala Ranch is just northwest of the small town of Boonville in southern Anderson Valley, a renowned source of world-class pinot noir. Annahala's tree-shaded slopes, loamy soils, cool, marine-influenced climate and multiple, high-quality clones of pinot noir yield wines with fresh, varietally pure aromas, bright, rich flavors and fine, supple tannins.

Vintage 2012

The 2012 vintage was one of California's finest in recent memory. Consistently mild summer weather free of rain and significant heat spikes produced a healthy crop of intensely flavorful fruit. These conditions allowed us to harvest our Annahala Ranch pinot noir grapes between September 25th and 29th with an ideal balance of ripe fruit flavors and vibrant acidity.

Winemaking

Our 2012 Annahala Pinot Noir is a blend of three high-quality French Dijon clones of the variety: 114 (65% of the blend), 777 and 115. Each clonal lot was handled gently and cold-soaked for several days prior to fermentation to extract early color and flavor. The must was allowed to warm up naturally over the course of a week before native yeasts from the vineyard spontaneously initiated fermentation. Gentle daily punchdowns during fermentation and extended maceration extracted optimal color, flavor and tannin from the skins. The three wines aged for six months in French Burgundian oak barrels (37% new) tailored to their particular fruit attributes before being blended in April, 2013. The blended wine spent another three months in barrel prior to bottling in August, 2013.

Winemaker Notes

Our 2012 Annahala Pinot Noir boasts beautifully fresh, pure, red and black cherry aromas with notes of strawberry and red raspberry. Round and juicy on the palate, its silky, delicious cherry and raspberry flavors gain light spice and mineral tones on the bright, lively finish. Perfectly balanced by fine tannins and vibrant acidity, this lovely Pinot Noir is delightful now on its own or with food (salmon, herb-roasted chicken, pork and lamb dishes), but will develop greater nuance with another 2-3 years of bottle age.

Blend: 100% Pinot Noir

Vineyards: 100% Annahala Ranch, Anderson Valley

Harvest dates: September 25 – 29, 2012

Fermentation: small stainless steel tanks, with daily punchdowns

Barrel aging: 9 months in French oak barrels, 37% new

Alcohol: 14.4%

Total acidity: 0.64 g/100 ml

pH: 3.55

Bottled: August, 2013

Winemaker: Julianne Laks