Rubáiyat is named for the famous verse in a collection of poems by the 12th-century Persian philosopher Omar Khayyám: “. . . a loaf of bread . . . a flask of wine, a book of verse – and thou singing beside me in the wilderness . . . .” The components of this delightful red change annually based on vintage conditions and our winemaker Julianne Laks’ assessment of which lots of Cakebread Cellars’ red wines will produce the tastiest blend.

Vineyards
Our 2012 Rubáiyat is a blend of 47% Anderson Valley pinot noir, 28% Carneros Napa Valley pinot noir, 17% Napa Valley syrah, 7% Lake County zinfandel and 1% Napa Valley grenache. The fruit was 100% hand-harvested at night between September 7th and October 1st.

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 allowed for even, uninterrupted ripening and the opportunity to harvest our Rubáiyat grapes with an ideal balance of sugars and acidity.

Winemaking
Rubáiyat is a stellar example of expert blending. Each year, our winemaker, Julianne Laks, blends multiple small lots of separately harvested, fermented and aged red varietals to create a smooth, rich, fruit-forward red wine that beautifully accompanies a wide range of casual meals. Each lot is hand-harvested at night to preserve freshness and fruit purity and fermented in small, open-top, stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2012 Rubáiyat aged 14 months in French oak barrels, 35% new, with the component wines blended shortly before bottling to capture the wine’s ripe, fruit-forward aromas, rich, juicy flavors and smooth tannins.

Tasting Notes
Our 2012 Rubáiyat perfectly reflects its constituent parts, with pinot noir dominating the nose, syrah on display in the mid-palate, and the spiciness of zinfandel enlivening the finish. The wine boasts wonderfully fresh and fragrant ripe cherry, dark plum, and blackberry aromas accompanied by scents of lavender and dark chocolate. On the full-bodied palate, rich and juicy dark cherry, plum, elderberry and blackberry flavors segue into a long, savory finish showcasing briary spice tones. Rubáiyat’s lavish fruit and supple tannins make it a wonderful accompaniment to a broad spectrum of hearty foods, from grilled burgers, steaks and spicy sausages to barbecued ribs and chicken, and rich, tomato-based pastas.

Grape varieties: 75% pinot noir, 17% Syrah, 7% zinfandel, 1% grenache
Alcohol: 13.9%
Vineyards: Napa Valley, Anderson Valley & Lake County
Total acidity: 0.61 g/100 ml
Harvest dates: September 7 - October 1, 2012
Fermentation: small open-top tanks
pH: 3.56
Barrel aging: 14 months in French oak barrels, 35% new
Bottled: December, 2013
Winemaker: Julianne Laks

Cakebread Cellars

2012 Rubáiyat
North Coast