

Cakebread Cellars



2011 Rubáiyat North Coast

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 wine 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 2011 Rubáiyat blends 50% Napa Valley Syrah, 38% Sonoma Carneros Pinot Noir, 8% Napa Valley Petit Verdot, 3% Lake County Petite Sirah and 1% Napa Valley Grenache. The fruit was 100% hand-harvested at night between October 8th and 17th.

Vintage 2011

2011 was among California’s coldest, wettest and most elongated vintages. Wet winter and spring weather extended into mid-June, delaying and disrupting budbreak, bloom and fruit set and setting the stage for an unusually cool summer growing season that culminated in a prolonged harvest beset by autumn rains. Experienced grape growers compensated for these challenging conditions by removing leaves from the vines to admit more sunlight and thinning bunches to ensure the remaining grape clusters ripened fully. These practices enabled us to produce many fine, elegant, full-flavored wines in 2011, including this delicious Rubáiyat.

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 varieties to create a smooth, medium-bodied, fruit-forward red wine that beautifully accompanies a wide range of casual meals. In 2011, Julianne and her crew fermented six different lots of fruit – each one hand-harvested at night to preserve freshness and fruit purity – in small, open-top, stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The wines aged 14 months in French oak barrels, 28% new, and were blended just before bottling to accentuate Rubáiyat’s characteristically ripe, fruit-forward aromas, rich, juicy flavors and smooth, supple tannins.

Tasting Notes

Our 2011 Rubáiyat boasts delightfully fragrant black cherry, blueberry and dark plum aromas, with rich supporting scents of chocolate and toasted oak. On the medium-bodied palate, the wine delivers impressively concentrated black cherry, blackberry, plum, and spiced mocha flavors framed by fine tannins and a long, savory finish mingling earthy blackberry, mocha and toasty oak tones. Rubáiyat’s lavish fruit and soft tannins make it a wonderful companion 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: 50% Syrah, 38% Pinot Noir, 8% Petit Verdot,
3% Petite Sirah, 1% Grenache

Vineyards: Napa Valley, Sonoma County & Lake County

Harvest dates: October 8-17, 2011

Fermentation: small open-top tanks

Barrel aging: 14 months in French oak barrels, 28% new

Alcohol: 13.4%

Total acidity: 0.56 g/100 ml

pH: 3.74

Bottled: December, 2012

Winemaker: Julianne Laks