

# Cakebread Cellars



## 2014 Pinot Noir Apple Barn Vineyard Anderson Valley

### Vineyards

Planted in 2001, our Apple Barn Vineyard is located just north of the town of Boonville in the southern end of Mendocino County's Anderson Valley, a small coastal appellation renowned for its world-class pinot noirs. Apple Barn is a generally cool site, but it warms considerably during summer afternoons. The vineyard's open exposure, gravelly soils and half-dozen superior French clones of pinot noir yield ripe, intensely flavorful grapes that consistently produce deeply concentrated pinot noirs with lush fruit and round, supple tannins.

### Vintage 2014

2014 was another in a series of excellent vintages in Anderson Valley. A warm, dry spring initiated early budbreak and segued into a consistently mild summer characterized by cool, foggy mornings, warm afternoons and cool evenings. These conditions produced grapes with an ideal balance of ripe fruit flavors and bright, refreshing acidity.

### Winemaking

Our 2014 Apple Barn Pinot Noir blends three of the wine world's most renowned pinot noir clones: the French Dijon clone 115 (46% of the blend) and the Swan (32%) and Pommard (22%) selections from California (although they originated in France's Burgundy region). Clone 115 contributes perfumed aromas and dark color to the blend while the Swan's tiny berries result in deeply concentrated flavors. The Pommard selection adds structured tannins and a lovely spice note. Each of the lots we harvested in 2014 was cold-soaked and fermented separately to maximize its unique character, with native yeast from the vineyard initiating the fermentation, which was completed using a cultured yeast strain. Gentle daily punchdowns of the skins during fermentation extracted optimal color, flavor and tannin. The component lots aged six months in French Burgundian oak barrels (42% new) tailored to their respective character before being blended. The blended wine spent another four months in barrel prior to bottling in July, 2015.

### Winemaker Notes

Our 2014 Apple Barn Pinot Noir displays a dense, brooding nose of ripe black cherry, blackberry and dark plum fruit complemented by notes of warm earth, herbal spice and dark chocolate. Deeply concentrated on the palate, the wine's lush black cherry, blackberry and black plum flavors are framed by well-structured tannins, leading to a long, luxurious finish enlivened by piquant spice and mineral tones. While this opulent Pinot Noir is impressive now, it will evolve beautifully in bottle with another 3-5 years of aging.

**Blend:** 100% Pinot Noir  
**Vineyards:** 100% Apple Barn Vineyard, Anderson Valley  
**Harvest dates:** September 12th – 17<sup>th</sup>, 2014  
**Fermentation:** small stainless steel tanks, with daily punchdowns  
**Barrel aging:** 10 months in French oak barrels, 42% new

**Alcohol:** 15.1%  
**Total acidity:** 0.59 g/100 ml  
**pH:** 3.59  
**Bottled:** July 29, 2015  
**Winemaker:** Julianne Laks