

Cakebread Cellars



2014 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 flavorful, fruit-forward 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 2014 Rubáiyat is a blend of 51% syrah, 39% pinot noir and 10% grenache grown in vineyards from multiple cool-climate growing regions. Fruit from Napa Valley comprises 48% of the blend, while 39% is from the Carneros district (encompassing southwest Napa Valley and southeast Sonoma County) and 13% is from Anderson Valley in Mendocino County. Roughly 40% of the fruit is from our estate vineyards in these appellations.

Vintage 2014

2014 was another in a series of outstanding vintages in Northern California. A warm, dry spring initiated early budbreak and prefaced a consistently mild summer characterized by chilly mornings, warm afternoons and cool evenings. These conditions yielded grapes with an ideal balance of ripe fruit flavors and bright acidity. The fruit for the 2014 Rubáiyat was harvested between September 6th and 30th.

Winemaking

Rubáiyat is a case study in the art of blending. Each year, our longtime winemaker, Julianne Laks, blends multiple, small lots (10 in 2014) of red wine to create a smooth and robustly fruity red that beautifully accompanies a broad 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 2014 Rubáiyat aged for a total of 11 months in French oak barrels, 38% new, with the component wines blended shortly before bottling to fully capture the wine’s ripe, fruit-forward aromas, lush, juicy flavors and supple tannins.

Tasting Notes

Characteristically bright and fruit-forward, our 2014 Rubáiyat couples fresh, vibrant aromas of black cherry, raspberry, strawberry and blueberry with rich, ripe flavors of black raspberry, blackberry and dark plum that are accented in the wine’s long finish by lively acidity, supple tannins and a savory anise spice tone. This flavorful, robustly fruity red is an ideal companion to grilled burgers, steaks and sausages, barbecued ribs and chicken, and rich, tomato-based pastas.

Grape varieties: 51% syrah, 39% pinot noir, 10% grenache

Vineyards: 87% Napa Valley, 13% Anderson Valley

Harvest dates: September 6th – 30th, 2014

Fermentation: small open-top tanks

Barrel aging: 11 months in French oak barrels, 38% new

Alcohol: 14.1%

Total acidity: 0.60 g/100 ml

pH: 3.57

Bottled: August 7, 2015

Winemaker: Julianne Laks