

Cakebread Cellars



2015 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 2015 Rubáiyat is a blend of 75% pinot noir, 22% syrah and 3% grenache harvested entirely from cooler-climate vineyards in southern part of Napa Valley. The pinot noir comes primarily from Napa's renowned Carneros district, while the syrah and grenache are from our own Suscol Springs Ranch. (Although this vintage of Rubáiyat qualifies for a Napa Valley appellation, we always designate it as "North Coast" to give us the freedom to blend in the best wine possible regardless of appellation).

Vintage 2015

The 2015 vintage produced a notably light crop. A warm, dry winter fostered early bud-break, and consistently mild summer weather, with a few late-season heat spikes, led to the earliest harvest in Cakebread Cellars' 43-year history. The light crop yielded small clusters and berries boasting remarkably intense, concentrated flavors. We harvested the fully ripened fruit between August 15th and September 23rd with an ideal balance of sugars and acidity.

Winemaking

Rubáiyat is a case study in the art of blending. Each year, our winemaker Julianne Laks blends multiple, small lots of red wine to create a smooth, robustly fruity and perfectly balanced red that beautifully accompanies a broad range of casual meals. Each lot is hand-harvested at night to preserve freshness and fruit purity and then 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 2015 Rubáiyat aged for a total of 15 months in French oak barrels, 35% new, with the component wines blended shortly before bottling to fully capture the wine's fresh, fruit-forward aromas, lush, juicy flavors and supple tannins.

Tasting Notes

A lovely, come-hither nose of bright black cherry and raspberry fruit, coupled with intriguing hints of violets and roasted herbs, prefaces a full-bodied palate brimming with lush black cherry, plum, raspberry and strawberry flavors. Blessed with a very long finish featuring succulent cherry and blackberry fruit melded with super-smooth tannins and a vein of minerality, this rich, concentrated red is the perfect accompaniment to casual meals featuring spicy dishes, grilled meats, barbecued ribs and chicken, and rich, tomato-based pastas.

Grape varieties: 75% pinot noir, 25% syrah, 3% grenache

Vineyards: 100% Napa Valley

Harvest dates: August 15th – September 23rd, 2015

Fermentation: small open-top tanks

Barrel aging: 15 months in French oak barrels, 35% new

Alcohol: 14.1%

Total acidity: 0.63 g/100 ml

pH: 3.53

Bottled: December, 2016

Winemaker: Julianne Laks