

Cakebread Cellars



2015 Pinot Noir Annahala Vineyard Anderson Valley

Vineyard

Our 60-acre Annahala Vineyard in coastal Mendocino County is located just northwest of the small town of Boonville in southern Anderson Valley, a cool-climate region celebrated for its world-class pinot noirs. Annahala's tree-shaded slopes, loamy soils, marine-influenced climate and multiple, high-quality clones of pinot noir yield wines with fresh, pure aromas, bright, rich flavors and fine, supple tannins.

Vintage 2015

2015 was the latest in a string of excellent vintages in Anderson Valley. Mild winter and early spring weather fostered early budbreak, flowering and grape set. Ongoing drought conditions, coupled with a warm growing season and a notably light crop, led to an early harvest of small-berried grapes boasting intense varietal flavors.

Winemaking

Our 2015 Annahala Vineyard Pinot Noir is a blend of four top-quality French Dijon clones of the variety (114, 667, 777 and 828). While each clone contributed a singular matrix of color, texture, aromas and flavors, blending them produced a beautifully perfumed pinot noir with deep, intense varietal flavors. Each clonal lot was handled gently and cold-soaked for several days prior to fermentation to extract early color and flavor. In 2015, we fermented 14% of the juice with stems – a traditional Burgundian practice – which enhanced the wine's structure and added a pleasing spice tone. Fermenting in small tanks with gentle daily punchdowns of the skins extracted optimal color, flavor and tannin, while early blending of the lots after three months in French Burgundian oak barrels, 39% new, ensured full integration of flavors. The blended wine spent another seven months in barrel prior to bottling on July 11, 2016.

Winemaker Notes

Our 2015 Annahala Pinot Noir offers fragrant ripe black cherry and red raspberry aromas with pleasing hints of dried rose petal and tea-leaf spice. Rich and mouth-filling on the palate, with supple tannins, its deep core of wild cherry, raspberry, plum and pomegranate flavors lead to a long, fruit-filled finish graced by vibrant cherry and berry tones, a touch of zesty spice and a vein of refreshing minerality. Appreciably bigger and richer than previous vintages of Annahala, the 2015, while delicious now, will further reveal its charms with another 3-5 years' bottle age.

Blend:	100% Pinot Noir	Alcohol:	14.9%
Vineyards:	100% Annahala Vineyard, Anderson Valley	Total acidity:	0.57 g/100 ml
Harvest dates:	September 8 th - 15 th , 2015	pH:	3.65
Fermentation:	small stainless steel tanks, with daily punchdowns	Bottled:	July 11, 2016
Barrel aging:	10 months in French oak barrels, 39% new	Winemaker:	Julianne Laks