

Cakebread Cellars



2016 Two Creeks Pinot Noir Anderson Valley

Vineyards

Two Creeks Pinot Noir is a blend of grapes from our Annahala and Apple Barn estate vineyards in Mendocino County's Anderson Valley, a cool coastal appellation renowned for its superb pinots. The region's close proximity to the Pacific Ocean has a dramatic cooling effect that promotes slow, even ripening. Annahala and Apple Barn share this marine-influenced climate and an overlapping mix of nine superior pinot noir clones. Closer to the coast and sheltered by trees, Annahala is the cooler and foggier of the two sites while Apple Barn is more exposed and enjoys warmer afternoons. Blending their fruit yields a beautifully aromatic, flavorful pinot noir.

Vintage 2016

Frequent modest rainfall during the winter and early spring of 2016 got the growing season off to an early start. Spring featured ideal conditions during bloom and fruit set. Mild summer weather was punctuated by several moderate, late-season heat spells, which hastened harvest and brought our Annahala and Apple Barn grapes to optimum ripeness with an ideal balance of sugars and acidity.

Winemaking

After night-harvesting the grapes to preserve freshness, we hand-sorted and de-stemmed the fruit from 16 distinctive vineyard blocks into small, open-top tanks, where they were cold-soaked and allowed to warm naturally to ambient temperature, enabling native yeasts from the vineyard to initiate fermentation. Subsequent inoculation with a cultured yeast strain completed fermentation. Each lot of fruit fermented separately, with gentle punchdowns of the skins to fully extract color, flavor and fine tannins. A small percentage of stems was left in the fermenters to add spice and complexity. After fermentation, the free-run juice was drained from each tank and transferred to French oak barrels, 37% new, where they aged three months before blending. The blended wine aged another seven months in barrel before bottling on July 7, 2017.

Winemaker Notes

Fragrant aromas of sweet black cherry, raspberry and rose petal introduce the rich, pure fruit of this fresh and lively pinot noir. Dense mid-palate flavors of ripe black cherry, red cherry, strawberry and plum, supported by fine, supple tannins, offer a layered complexity and glide into a round, long finish highlighting bright raspberry, cherry and mineral tones. Delicious now, this lovely pinot noir will develop additional complexity with another 3-5 years of bottle age.

Blend:	100% Pinot Noir	Alcohol:	14.6%
Vineyards:	66% Annahala, 34% Apple Barn	Total acidity:	0.59 grams/100 ml
Harvest date:	September 3 rd -16 th , 2016	pH:	3.63
Fermentation:	100% stainless steel tanks	Bottled:	July 7, 2017
Barrel aging:	10 months in French oak barrels, 37% new	Winemaker:	Julianne Laks