

# Cakebread Cellars



## 2016 Pinot Noir Apple Barn Vineyard Anderson Valley

### Vineyard

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

### Vintage 2016

Frequent modest rainfalls 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 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 multiple 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. This enhanced complexity, as did retaining a small percentage of stems in the fermenters, which added a warm spice tone to the wine. Each lot of fruit was fermented separately, with gentle punchdowns of the skins to fully extract color, flavor and fine tannins. Once fermentation completed, the free-run juice was drained from each tank and transferred to French oak barrels, 38% new, where they aged for three months before blending. The blended wine aged another seven months in barrel before bottling on July 6<sup>th</sup>, 2017.

### Winemaker Notes

Fresh, concentrated, ripe black cherry and raspberry aromas, with a hint of flinty minerality, introduce lush dark cherry, blackberry and blackcurrant flavors complemented by pleasing toasted spice and warm earth tones. Well-structured and perfectly balanced, with fine-grained tannins and excellent mid-palate intensity, the wine segues into a long finish showcasing sumptuous black cherry and blackberry fruit tones complemented by mineral and spice notes. Delicious now, this succulent pinot noir will evolve beautifully in bottle over the next 3-5 years.

<b>Blend:</b>	100% Pinot Noir	<b>Alcohol:</b> 14.7%
<b>Vineyards:</b>	100% Apple Barn Vineyard, Anderson Valley	<b>Total acidity:</b> 0.56 g/100 ml
<b>Harvest dates:</b>	September 9 <sup>th</sup> – 13 <sup>th</sup> , 2016	<b>pH:</b> 3.69
<b>Fermentation:</b>	small stainless steel tanks with daily punchdowns	<b>Bottled:</b> July 6, 2017
<b>Barrel aging:</b>	10 months in French oak barrels, 38% new	<b>Winemaker:</b> Julianne Laks