

Cakebread Cellars



2011 Pinot Noir Carneros Napa Valley

Vineyards

Our Carneros Pinot Noir blends grapes from several outstanding vineyards in the northern portion of the famed Carneros District in southern Napa Valley. The loam and hillside alluvial soils of these cool-climate sites yield small crops of pinot noir fruit with highly concentrated flavors. Morning fog and cooling afternoon breezes from nearby San Pablo Bay ensure a long growing season and vibrant grape acidity, resulting in rich, beautifully balanced pinot noirs.

Vintage 2011

In 2011, ample winter and spring rainfall extending into mid-June delayed vine development by several weeks, setting the stage for a prolonged grape harvest. Cool summer weather fostered slow, even ripening of our Carneros pinot noir grapes, which achieved optimal flavor concentration at lower-than-normal sugar levels. The fruit was harvested between September 20th and October 8th with an ideal balance of sugar and acidity.

Winemaking

Night harvesting our Carneros Pinot Noir grapes ensures we fully capture the variety's fresh acidity, ethereal aromas and silky flavors. In 2011, each of our vineyard and clonal lots (pinot noir has numerous clonal variations) was fermented separately in small stainless steel tanks and gently punched down to extract optimal color, flavor and tannin. After fermentation completed, we drained the free-run juice from tank and transferred the new wines to French Burgundian oak barrels, 45% new, selected specifically to highlight the unique character of our Carneros fruit. Each barrel lot was carefully monitored for quality and varietal intensity, with the best lots blended within three months of the harvest to harmonize flavors. Our 2011 Carneros Pinot Noir aged for a total of 11 months in barrel before bottling in August, 2012.

Tasting Notes

Our 2011 Carneros Pinot Noir boasts delightfully fragrant, complex aromas of Bing and black cherry, strawberry, framboise, red plum, pomegranate and rose hips tea, complemented by pleasing sandalwood, vanilla and woody spice scents. On the medium-to-full-bodied palate, the wine delivers rich, juicy, dark cherry, raspberry, plum and pomegranate flavors balanced by fresh acidity, round, supple tannins, and a refreshing mineral tone in the long, fruit-filled finish. Delicious now, this lovely pinot noir will age beautifully in bottle for another 3-5 years.

Grape variety: 100% Pinot Noir

Vineyards: 100% Carneros district

Harvest dates: September 20 – October 8, 2011

Fermentation: small open-top tanks

Barrel aging: 11 months in French oak barrels, 45% new

Alcohol: 13.7%

Total acidity 0.59 g/100 ml

pH: 3.62

Bottled: August, 2012

Winemaker: Julianne Laks