

# Cakebread Cellars



## 2007 Rubaiyat North Coast

Rubáiyat is named for the famous verse in a collection of poems by the 12<sup>th</sup>-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 delightful red change annually based on vintage conditions and our winemaker Julianne Laks’ assessment of which lots of Cakebread Cellars Merlot, Pinot Noir, Syrah and Zinfandel will produce the tastiest blend.

### Vineyards

Our 2007 Rubáiyat is a blend of 33% Merlot, 31% Syrah, 22% Pinot Noir and 14% Zinfandel. The Merlot and Pinot Noir came from vineyards in the Carneros region of Napa Valley and Mendocino’s Anderson Valley; the Zinfandel from the Red Hills District of Lake County; and the Syrah from Carneros (thus the North Coast appellation). The fruit was 100% hand-harvested at night between August 22nd and October 6<sup>th</sup>, 2007.

### Vintage 2007

After the long, cool growing seasons of 2005 and 2006, 2007 brought a change of pace. Winter and spring were unusually dry with above-average temperatures, which accelerated budbreak and bloom. Summer was mild, with few heat spikes, which led to an early, fast-paced harvest of fruit with perfectly ripened flavors balanced by supple tannins and vibrant acidity.

### Winemaking

Rubáiyat is a blend of numerous small lots of grapes harvested at different times from multiple vineyard sites. The blend changes every year, providing winemaker Julianne Laks with the opportunity to be creative. In general, Julianne selects lighter-bodied, fruitier lots for Rubáiyat. These are kept separate and fermented primarily in small, open-top tanks with manual punchdowns of the cap, a method that gently macerates the juice and skins to extract optimal color and flavor. The lots for our 2007 Rubáiyat aged 15 months in French oak barrels, 38% new, before blending.

### Tasting Notes

Our 2007 Rubáiyat leaps from the glass with fresh blueberry, blackberry, black cherry, ripe plum and *framboise* aromas, with light pepper, sage and briar scents adding complexity. On the supple palate, the wine is a mouthful of juicy, grapey, blackberry, plum skin and dark cherry flavors with briary spice notes adding zest to the lengthy, fruitful finish. This unique, fruit-forward red is meant to be savored in its youth. Enjoy it slightly chilled on a warm afternoon or evening with good picnic or barbecue fare (burgers, barbecued chicken, grilled lamb and other Mediterranean-style dishes) and you may find yourself reciting extravagant poetry to friends and strangers alike.

**Grape varieties:** 33% Merlot, 31% Syrah, 22% Pinot Noir and 14% Zinfandel

**Vineyards:** Napa, Lake and Mendocino counties

**Harvest dates:** August 22 – October 6, 2007

**Fermentation:** small open-top & medium closed tanks

**Barrel aging:** 15 months in French oak barrels, 38% new

**Alcohol:** 14.4%

**Total acidity:** 0.60 g/100 ml

**pH:** 3.74

**Bottled:** January, 2009

**Winemaker:** Julianne Laks

## **Additional DS team notes**

Because the varietal components and percentages have changed in 2007, Christopher asked Bruce, Julianne & Brian Lee about it and the Rubaiyat proprietary blend, stylistically. Here's what I was told:

- Ruby has always been a proprietary blend red wine that has given Julianne Laks the permission to be creative with each harvest's fruit profiles to explore a blend that would produce a lighter, lively, very fruit forward wine to be paired with summer grilled foods.
- It has always been meant to enjoy in its youth and this year's is no different
- The Rubaiyat blend gives Julianne the freedom to explore! Much like the verse in the poem that refers to exploring paradise... wine and food is a paradise worthy of exploration!
- Each year she uses the fruit, in percentages that she chooses, because she believes it will craft the best expression of this particular vintage of the Rubaiyat
- Merlot, in the Rubaiyat's original years, had been a major component and although it has changed over the years, our 2007 is somewhat of nod to its origin!

