

2020

Cakebread Cellars

NAPA VALLEY
Since 1973

TWO CREEKS PINOT NOIR ANDERSON VALLEY

Our Two Creeks Pinot Noir opens with aromas of freshly picked red and black cherries, wild strawberries, and candied red raspberry with subtle hints of fresh rose, violet, and spice. Across the palate, this Pinot is medium-bodied with flavors of juicy strawberry, red raspberry, and cherry. Clove, baking spices, and minerality emerge on the bright, strawberry-inflected finish supported by soft tannins and a smooth finish.

VINEYARDS & VINTAGE

We call our family's Annahala and Apple Barn estate vineyards the 'Two Creek Vineyards,' since these former apple orchards sit on the banks of Anderson Creek, not far from the Pacific Ocean. Slight differences in climate – Annahala is closer to the coast and spends more time in fog, while Apple Barn receives longer stretches of sunlight – yield Pinot Noir grapes of distinct personality. Here, the soils and weather patterns are ideal for cultivating Pinot Noir, which thrives in the chilly, maritime climate due to the proximity of the Pacific. This climate promotes slow and even ripening, which results in grapes with maximum fruit flavors and a precise balance of opulence and structure.

The 2020 vintage in Anderson Valley was warm and mild from the start, with a dry winter giving way to a mild spring and summer. The long season and warm summer days promoted even ripening, which led to grapes with a fantastic balance of sugar and acidity – an ideal combination for creating complex, terroir-driven Pinot Noirs.

WINEMAKING

We harvested at night to retain the freshness, natural acidity, and fruit purity in the final wine. The grapes were then hand-sorted and destemmed before heading to small tanks, where each vineyard block was fermented separately. During fermentation, the lots were gently punched down to extract fruit flavor, color, and fine tannins. A portion of the fruit was fermented with 20% stem retention to add spicy aromatics and complexity to the finished wine. After fermentation, the wine was transferred to French oak barrels (33% new) specifically selected to enhance the expressive elegance of the Anderson Valley fruit. After ten months in barrel, the wine was bottled and allowed to settle before release.

GRAPE VARIETY

100% Pinot Noir

VINEYARDS

95% Anderson Valley, 5% Napa

HARVEST DATES

August 28 – September 11, 2020

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.6%

ACIDITY 0.56G/100 ml

PH 3.62

BOTTLE July 2021

AGING Aged 10 months in 33% new French oak, 67% neutral French oak

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