Cakebread Cellars

NAPA VALLEY Since 1973

ANNAHALA PINOT NOIR ANDERSON VALLEY

Our Annahala Pinot Noir reveals aromas of fresh boysenberry and strawberry with delicate notes of rose petal. A bright palate of sweet strawberry and raspberry are balanced by fine tannins and hint of minerality. With an elegant red berry finish, this coastal climate pinot noir will continue to develop with another 3-5 years of bottle aging.

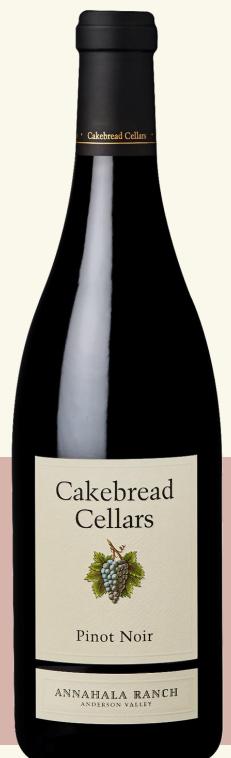
VINEYARDS & VINTAGE

Our Annahala Ranch sits on 60 acres near the small town of Boonville in the southern end of Mendocino County's Anderson Valley. This former apple orchard, with its closer proximity to the Pacific Ocean compared to its sister vineyard, Apple Barn, spends more time in fog. Vines at our Annahala Ranch are planted in loamy soils and represent a selection of high-quality pinot noir clones, including Dijon 114, 667 and 777, and clone 828. This diversity of clones enhances the wine's complexity: Dijon clones tend to impart perfume and intense black cherry characters, while clone 828 contributes elegant texture and a hint of dried rose petals. This marine influenced site creates beautifully balanced fruit, with bright red fruit and delicate tannins.

In Anderson Valley, the 2019 growing season began with ample rainfall to fill the soils. A mild summer provided plenty of sunshine for grapes to ripen slowly and evenly, with chilled, foggy mornings preserving freshness and acidity in the fruit as it developed on the vines.

WINEMAKING

Our 2019 Annahala Ranch Pinot Noir was harvested during cool nighttime temperatures. The grapes were cold-soaked and fermented separately in small stainless-steel tanks to maximize the unique character of each clonal lot. Native yeast from the vineyard—found on grape skins—started the fermentations. Gentle punch downs reintroduced the skins to the juice and extracted optimal color, flavor, and tannin. After aging for three months in French oak barrels, individual lots were evaluated for character and development; the wine was then blended to integrate flavors before aging another ten months in barrel.



GRAPE VARIETY

100% Pinot Noir

VINEYARDS

100% Anderson Valley, Annahala Ranch

HARVEST DATES

September 20 - September 25, 2019

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL	14.1%
ACIDITY	0.57G/100 ml
PH	3.72
BOTTLE	July 2020
AGING	Aged 10 months in 35% new French oak, 65% neutral French oak

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