

2021

Cakebread Cellars

NAPA VALLEY
Since 1973

TWO CREEKS PINOT NOIR ANDERSON VALLEY

Our Two Creeks Pinot Noir reveals aromas of freshly picked red and black cherries and wild strawberries with subtle hints of fresh rose and violet. Across the palate, this Pinot is medium-bodied with flavors of juicy ripe strawberry, red raspberry, and cherry. Baking spices and a touch of minerality emerge on the bright, strawberry-inflected finish. Bright acidity is supported by silky tannins complemented by a round mouthfeel.

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 2021 vintage in Anderson Valley began with a dry winter giving way to a mild but warm spring and summer. The long season and warm summer days promoted even ripening, and along with drought conditions, led to low-yields of grapes with concentrated flavors and an ideal balance of sugar, acidity, and pure fruit characteristics.

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

100% Anderson Valley: 78% Annahala Ranch, 22% Apple Barn Vineyard

HARVEST DATES

September 4 – September 11, 2021

WINEMAKER

Stephanie Jacobs

NOTES

ALCOHOL 14.3%

ACIDITY 0.59G/100 ml

PH 3.54

BOTTLE July 2022

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

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