

Cakebread Cellars



2013 Rubáiyat North Coast

Rubáiyat is named for the famous verse in a collection of poems by the 12th-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 flavorful, fruit-forward red change annually based on vintage conditions and our winemaker Julianne Laks’ assessment of which lots of Cakebread Cellars’ red wines will produce the tastiest blend.

Vineyards

Our 2013 Rubáiyat is a blend of 86% cool-climate pinot noir (52% from the Carneros district in southern Napa Valley and 34% from our estate vineyards in Mendocino County’s Anderson Valley) and 14% syrah from our Suscol Springs Ranch, another cool southern Napa Valley site.

Vintage 2013

In 2013, a warm, dry spring initiated early budbreak, ensured trouble-free vine flowering and grape set, and led to a consistently mild summer fostering steady, even ripening and grapes with wonderful flavor concentration. The fruit for Rubáiyat was hand-picked and night-harvested, to enhance freshness and varietal intensity, between August 27th and September 26th, 2013.

Winemaking

Rubáiyat is a case study in the art of blending. Each year, our winemaker, Julianne Laks, blends multiple small lots of separately harvested, fermented and aged red wines from our cellar to fashion a smooth, richly fruity red that beautifully accompanies a diverse range of casual meals. Each lot is hand-harvested at night to preserve freshness and fruit purity and fermented in small, open-top, stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2013 Rubáiyat aged for a total of 14 months in French oak barrels, 36% new, with the component wines blended shortly before bottling to capture the wine’s ripe, fruit-forward aromas, lush, juicy flavors and supple tannins.

Tasting Notes

Our 2013 Rubáiyat displays bright, come-hither aromas of toasted black cherry, raspberry, blueberry and red plum fruit coupled with a pleasing vanilla tone and a hint of brown spice. Rich and juicy on the palate, with nicely concentrated blackberry and black cherry flavors well-structured by bright acidity and smooth, round tannins, the wine picks up a zesty spice tone on the long, flavorful finish. A perfect companion to hearty foods, Rubáiyat is delicious with grilled burgers, steaks and sausages, barbecued ribs and chicken, and rich, tomato-based pastas.

Grape varieties: 86% pinot noir, 14% syrah

Vineyards: 67% Napa Valley, 33% Anderson Valley

Harvest dates: August 27th – September 26th, 2013

Fermentation: small open-top tanks

Barrel aging: 14 months in French oak barrels, 36% new

Alcohol: 14.3%

Total acidity: 0.56 g/100 ml

pH: 3.65

Bottled: December 10, 2014

Winemaker: Julianne Laks