

# Cakebread Cellars



## 2013 Pinot Noir Annahala Ranch, Anderson Valley

### Vineyards

Our 60-acre Annahala Ranch in coastal Mendocino County is located just northwest of the small town of Boonville in southern Anderson Valley, a region celebrated for its world-class pinot noirs. A lovely, tree-sheltered site, Annahala benefits from loamy soils, a cool, marine-influenced climate and multiple, high-quality clones of pinot noir that yield wines with fresh, pure aromas, bright, rich flavors and fine, supple tannins.

### Vintage 2013

In 2013, a warm, dry winter and early spring resulted in early budbreak, consistent flowering of the vines, and an excellent fruit set. Summer weather was ideal, with moderately warm days and cool nights fostering steady, even ripening. These conditions allowed us to craft a range of superior varietal wines boasting enviable intensity, structure and balance.

### Winemaking

Our 2013 Annahala Ranch Pinot Noir is a blend of five top-quality French Dijon clones of the variety: 777 (45%), 667 (29%), 114 (21%), 828 (4%) and 115 (1%). Each clonal lot was handled gently and cold-soaked for several days prior to fermentation to extract early color and flavor. The must was allowed to warm up naturally over the course of a week before native yeasts from the vineyard spontaneously initiated fermentation. Given the variety of yeast strains and species in a vineyard, the population of which varies by variety, site and region, native yeast fermentation fosters greater wine complexity, although we subsequently add cultured yeast to keep the fermentation on track. In 2013, we fermented 12% of the juice with stems – a common practice in Burgundy – which enhanced the wine's structure and added a pleasing spice tone. Gentle daily punch-downs of the skins during fermentation and extended maceration time post-fermentation extracted optimal color, flavor and tannin. The clonal lots aged six months in French Burgundian oak barrels, 34% new, before blending. The blended wine spent another four months in barrel prior to bottling in August, 2014.

### Winemaker Notes

The 2013 Annahala Pinot Noir displays classic varietal aromas of bright black cherry and raspberry fruit complemented by a piquant spice-box scent. Its vibrantly delicious black cherry and raspberry flavors are supported by fine tannins and bright acidity, with mineral and spice tones enlivening the long finish. This varietally expressive, fruit-forward pinot noir is delightful now, on its own or with food (salmon, herb-roasted chicken, ham and lamb dishes), but it will develop greater nuance with another 2-3 years of bottle age.

**Blend:** 100% Pinot Noir

**Vineyards:** 100% Annahala Ranch, Anderson Valley

**Harvest dates:** September 18<sup>th</sup> - 25<sup>th</sup>, 2013

**Fermentation:** small stainless steel tanks, with daily punchdowns

**Barrel aging:** 10 months in French oak barrels, 34% new

**Alcohol:** 14.4%

**Total acidity:** 0.54 g/100 ml

**pH:** 3.63

**Bottled:** August, 2014

**Winemaker:** Julianne Laks