

Cakebread Cellars



2016 Vin de Porche Anderson Valley

Vin de Porche (no accent required) is our limited-production rendition of a traditional, dry French rosé. True to its name, it is meant to be enjoyed well-chilled on your porch or patio with casual foods, especially grilled and spicy fare.

Vineyards

Our 2016 Vin de Porche is a blend of 89% Pinot Noir and 11% Syrah. The pinot noir was harvested from a special block of shaded vines ideal for rosé at our family-owned Annahala Ranch vineyard in Mendocino County's Anderson Valley. The Syrah comes from our Suscol Springs estate vineyard in southeastern Napa Valley. In 2016, we harvested the Pinot Noir on August 23rd while the Syrah was picked on October 5th.

Vintage 2016

The 2016 vintage got off to an excellent start with much-needed rain in fall during the winter and early spring that replenished soils and the water table. Moderate-to-warm spring temperatures in Anderson Valley resulted in early flavor development in our pinot noir grapes, while a cool growing season in Napa Valley yielded syrah fruit with bright flavors and refreshing acidity. In both regions, mild summer weather with no major heat spikes ensured steady, even ripening and an early harvest. Yields were slightly below average, which resulted in grapes with impressively concentrated flavors and superb balance between acid and tannin.

Winemaking

We night-harvested our pinot noir grapes by hand for freshness and fruit purity, then lightly pressed the clusters to extract just a blush of color. Our Syrah fruit was also hand harvested at night, but went through the *saignée* process, in which free run juice is bled from the grape must (skins and pulp) before the skins impart too much color. Both lots were cold-fermented to preserve freshness and acidity with 69% of the juice fermenting in stainless steel tanks, 20% in stainless steel barrels and 11% in neutral French oak barrels. Sixty-five percent of the wine aged three months in neutral French oak and 35% aged in stainless steel barrels with the final blend bottled early in January, 2017 to capture maximum freshness and fruitiness.

Tasting Notes

Our 2016 Vin de Porche offers delightfully fresh, fragrant aromas of strawberry, red cherry and raspberry, with hints of citrus, spice and mineral. Bright, vibrant and zesty on the palate, the wine's succulent berry and white cherry flavors lead to a crisp finish showcasing cherry, citrus, spice and mineral tones. Vin de Porche is the perfect companion for grilled seafood and poultry dishes, country ham, summer salads and spicy Latin and Asian cuisines.

Blend:	89% Pinot Noir, 11% Syrah	Alcohol:	13.0%
Vineyards:	89% estate Anderson Valley, Mendocino County 11% estate Suscol Springs Vineyard, Napa Valley	Total acidity:	0.70 g/100 ml
Harvest dates:	August 23 rd & October 5 th , 2016	pH:	3.28
Fermentation:	69% stainless steel tanks, 20% stainless steel barrels & 11% neutral French oak barrels	Bottled:	January, 2017
Barrel aging:	65% aged 3 months in neutral French oak barrels, 35% in stainless steel barrels.	Winemaker:	Julianne Laks