

# Cakebread Cellars



## 2018 Pinot Noir Two Creeks Vineyards Anderson Valley

### Vineyards

We grow grapes for this Pinot Noir on our family's Annahala and Apple Barn vineyards in Anderson Valley, Mendocino County, where the nearby Pacific Coast and its cooling influence provides ideal ripening conditions for Pinot Noir. Our Apple Barn Ranch sits just north of Booneville on the east side of the valley, where full sun exposure and gravelly soils give us ripe, concentrated fruit. Annahala Vineyard, closer to the ocean, experiences more time in the fog, and its Pinot Noir is characterized by delicate, nuanced expression. Our Two Creeks Pinot Noir blends both vineyards expressions for beautiful balance between ripeness and natural acidity.

### Vintage 2018

In Anderson Valley, the 2018 growing season was a dream come true. Early spring rains replenished the soils, and clusters ripened evenly over a long, slow summer with no heat spikes. Yields at harvest were abundant and of very high quality. Overall temperatures were slightly cooler than normal, and Pinot Noir from this vintage shows distinctively balanced, bright fruit characters.

### Winemaking

We harvested grapes for this Pinot Noir during the cool nighttime temperatures to retain the freshness, natural acidity and fruit purity we tasted in the vineyards. At the winery, the grapes were hand-sorted and destemmed before heading to small tanks—kept separate by each vineyard block. In tanks, we gave grapes time to “cold-soak,” which helped along the extraction of deep color and flavor and allowed native yeast to naturally begin fermentation. We allowed a portion of this wine to ferment with its grape stems for spicy aromatics and complexity, and later we added cultured yeast to finish fermentation. Gentle punchdowns during fermentation encouraged ideal color, flavor and tannin development. After fermentation, the free-run wine was drained from its skins and transferred to French oak barrels (37% new) that were carefully chosen to enhance the elegant wines of Anderson Valley. As the wines developed in barrel, individual lots were evaluated and blended early—within three months of harvest—to integrate flavors and ensure balance. The blended wine aged in barrel for ten months.

### Tasting Notes

Aromas of sweet black cherry, raspberry, rose petal and violet carry over onto a fresh palate of raspberry and flavors. Round, silky tannins support the bright fruit, and a touch of minerality complements the delicious red fruit expression over a smooth finish.

**Grape variety:** 100% Pinot Noir

**Total acidity:** 0.63 g/100 ml

**Vineyards:** 100% Anderson Valley (75% Annahala, 25% Apple Barn)

**Harvest dates:** September 15-27, 2018

**Fermentation:** 100% small lot, stainless steel

**Barrel aging:** 10 months 37% new French oak barrels

**Alcohol:** 13.7%

**pH:** 3.56

**Bottled:** June 2019

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**Winemaker:** Stephanie Jacobs