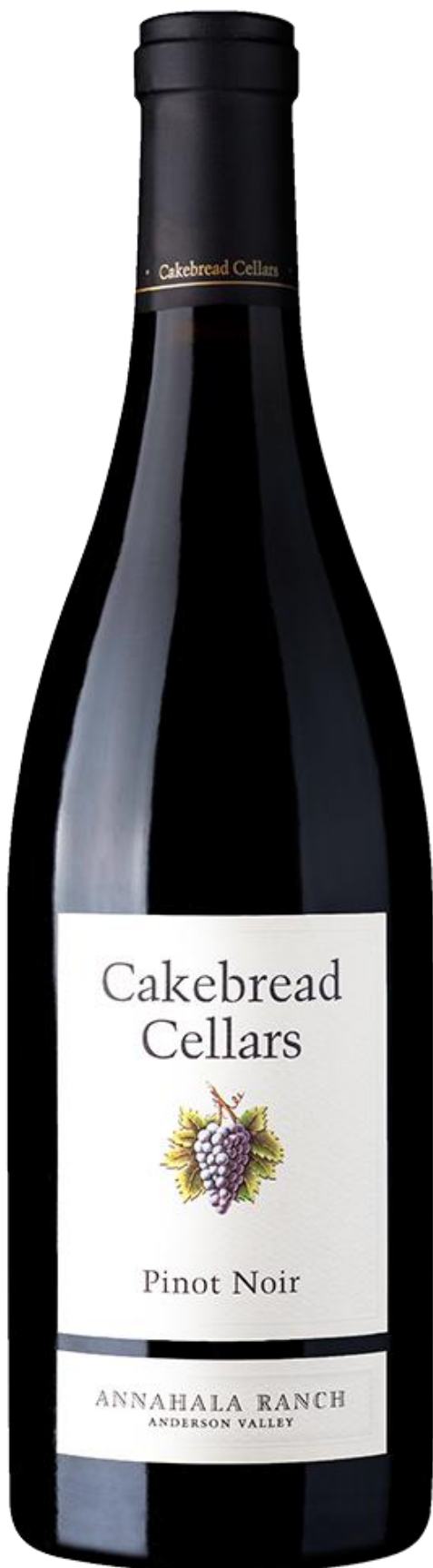


Cakebread Cellars

NAPA VALLEY



2023 ANNAHALA RANCH PINOT NOIR ANDERSON VALLEY

This captivating wine greets the senses with a tapestry of aromas – black plum, Rainier cherry, and blood orange entwined with dried thyme, baking spices, and a hint of forest floor. On the palate, it unfolds gracefully, revealing layers of fresh raspberry and red plum that deepen into cherry preserves and a hint of nutmeg. Silky tannins cradle a full mid-palate, where ripe fruit and vibrant acidity dance in harmony. The finish is long and mineral-driven, leaving a lasting impression of elegance and depth.

VINEYARDS & VINTAGE

Nestled in the southern reaches of Anderson Valley, our 60-acre Annahala Estate, once a thriving apple orchard, benefits from frequent Pacific mists that create a cool, slow-ripening microclimate ideal for Pinot Noir. Fertile loamy soils support several Dijon clones, each contributing distinct flavor and aromatic nuance.

Generous winter and spring rains in 2023 revitalized vineyard soils, setting the stage for balanced vine growth throughout a prolonged growing season. Mild summer temperatures offered ideal conditions for slow, even ripening, allowing clusters to fully develop concentrated flavors and vibrant acidity. As harvest approached, Anderson Valley's consistently cool climate extended hand time for our Pinot Noir, enhancing its freshness while deepening complexity.

WINEMAKING

Clusters are hand-picked in the early morning to preserve freshness, acidity, and aromatics. Berries are gently destemmed and sorted both mechanically and optically for consistent quality, with minimal handling to keep berries whole. Select lots include destemmed whole clusters to add complexity. A four-day cold soak enhances aroma, flavor, and tannin extraction. Fermentation occurs in stainless-steel open and closed-top tanks and concrete towers, each contributing distinct textures and profiles. Open-top tanks receive punch-downs, while closed-top tanks and concrete fermenters receive gentle pump-overs. Native yeasts are primarily used to initiate fermentation, and phenolic development is carefully monitored throughout to achieve desired structure and concentration.

GRAPE VARIETY

100% Pinot Noir

VINEYARDS

100% Annahala Ranch

HARVEST DATES

September 22-28, 2023

WINEMAKER

Niki Williams

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NOTES

ALCOHOL	14.3%
ACIDITY	.520/100 ml
PH	3.64
BOTTLED	August 15, 2024
AGING	10 months in French oak barrels 34% New ; 66% Neutral