



2025 WHITE PINOT NOIR ANDERSON VALLEY

The 2025 White Pinot Noir displays lifted aromatics of strawberry, Rainier cherry, and white peach, accented by subtle floral notes. The palate is bright and focused, offering fresh raspberry, mandarin orange, and almond biscotti with a hint of sweet toasted oak. Light and energetic in profile, the wine carries a well-defined structure with a creamy mid-palate and a clean finish marked by gentle oak nuance and minerality.

VINEYARDS & VINTAGE

The grapes for our White Pinot Noir are grown on our Annahala Ranch estate vineyard in Anderson Valley, where blocks are selected for this series. The Annahala Ranch vineyard is located near the Pacific Ocean, where it benefits from warm afternoons and cooling coastal breezes, allowing for the Pinot Noir grapes to ripen gradually.

The 2025 vintage began with generous rainfall, providing vines with ample water and allowing for minimal irrigation throughout much of the growing season. Summer temperatures in Anderson Valley remained cooler than average, with few heat spikes and consistently cool evenings, encouraging slow, even canopy growth and fruit development. Cooler conditions continued through harvest extending the ripening period while preserving vibrant natural acidity. This proved to be an ideal growing season for our White Pinot Noir. Cool conditions limited color development while enhancing a broad spectrum of flavors, radiant acidity, and a crisp, mineral-driven texture.

WINEMAKING

Select clusters are hand harvested at night to preserve cool fruit temperatures and aromatic freshness. Whole clusters are gently pressed to extract high quality juice, with each lot cold fermented separately to retain delicate varietal character. Following fermentation, the wine is aged for five months and bottled at peak freshness, highlighting bright fruit expression and vibrancy.

GRAPE VARIETY

100% Pinot Noir

VINEYARDS

100% Annahala Ranch Vineyard

HARVEST DATES

August 26-28, 2025

WINEMAKER

Niki Williams

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NOTES	
ALCOHOL	12.4%
ACIDITY	.760/100 ml
PH	3.10
BOTTLED	February 2026
AGING	5 months in concrete fermentation vessels and French oak barrels