

# Cakebread Cellars



## 2017 Pinot Noir Annahala Ranch Anderson Valley

### Vineyard

Our Annahala Ranch in coastal Mendocino County sits on 60 acres near the small town of Boonville in southern Anderson Valley. Annahala is the sister ranch to our nearby Apple Barn Vineyard—both are former apple orchards along the banks of Anderson Creek—but Annahala, with its closer proximity to the Pacific Ocean, spends more time in fog. The climate here is widely recognized for producing world-class pinot noir wines with bright aromatics, vivid varietal flavors, and silky tannins. Vines at our Annahala Ranch are planted in loamy soils, and represent a selection of high quality pinot noir clones, including Dijon 114, 667 and 777, and clone 828. This diversity of clones enhances the wine's complexity: Dijon clones tend to impart perfume and intense black cherry characters, while clone 828 contributes elegant texture and a hint of dried rose petals.

### Vintage 2017

After several years of drought, the winter of 2017 brought substantial rainfall to Anderson Valley. Cool early spring weather gave us a long, steady flowering period, which in turn resulted in good “berry set”—when each tiny flower turns into a young grape. Moderate summer temperatures allowed grapes to ripen slowly and evenly, and harvest delivered small clusters with intense varietal flavor and an ideal balance of sugars and acidity.

### Winemaking

We kept the blocks of our 2017 Annahala Vineyard Pinot Noir separate during fermentation in small stainless steel tanks. Gentle punchdowns helped thoroughly extract flavor, color and tannins. Two blocks of the fruit were fermented with stem retention (16% and 20%, respectively), which means the stems remained with the clusters, which contributes aromatic complexity. After the free-run juice was drained from the tanks, the wines were transferred to French oak barrels, 40% new, selected specifically to enhance the elegant fruit expression of Annahala Ranch. After three months of barrel aging, the wines were blended to achieve a balance and a harmony of flavors. The blend spent another ten months in barrel before bottling on July 9, 2018.

### Tasting Notes

The wine opens with aromas of fresh boysenberry and strawberry with delicate notes of rose petal. Flavors of sweet cherry and raspberry on the palate are supported by fine tannins and accented by dry herb complexity and a touch of intriguing minerality. Delicious now, this fine, coastal-climate pinot noir will develop further with another 3-5 years of bottle age.

Blend:	100% Pinot Noir	pH:	3.54
Vineyards:	100% Annahala Ranch, Anderson Valley	Alcohol:	13.7%
Harvest Dates:	September 6 to September 12, 2017	Total Acidity:	0.62 g/100ml
Fermentation:	Small stainless steel tanks with daily punchdowns	Bottled:	July 9, 2018
Barrel Aging:	13 months in French oak barrels (40% new)	Winemaker:	Stephanie Jacobs