

2022

# Cakebread Cellars

NAPA VALLEY  
Since 1973

## VIN DE PORCHE ANDERSON VALLEY

Our 2022 Vin de Porche reveals delicate aromatic notes of fresh strawberry, raspberry, and hints of white peach. Light-bodied and vibrant, lingering flavors of ripe raspberry, melon, and a hint of ruby red grapefruit arrive on the well-balanced palate. This lively rosé is driven by high acidity and river rock minerality that beautifully complements its ripe citrus and vibrant berry flavors.

### VINEYARDS & VINTAGE

Our rosé is made from grapes grown on our estate vineyards in Anderson Valley. In this chilly, coastal area we farm select blocks of our Annahala and Apple Barn vineyards specifically for rosé production. Just a few miles from one another; Annahala sits closer to the ocean and gives us a lighter style of Pinot Noir, while the gravelly soils and slightly warmer conditions of Apple Barn deliver a robust expression of the varietal. Both sites enjoy warm afternoon sun and chilly nights, a difference in temperature that results in grapes that deftly balance ripe fruit notes and refreshing acidity.

The 2022 vintage had high climate variability beginning with a cool and mild spring followed by a warm summer that led to an early harvest. Grape quality was still exceptional with balanced acidity and freshness, resulting in vibrant fruit-forward wines.

### WINEMAKING

We harvest the Pinot Noir grapes at the height of flavor development and at an optimal acid-to-sugar balance. We lightly press whole clusters of Pinot Noir and ferment each lot separately at cold temperatures to maintain the wine's delicate aromatics. After fermentation, the wine is aged for three months in a mix of neutral oak barrels (67%) and stainless steel (33%) to add balance and complexity. The wine is bottled at its peak to showcase just-picked fruit characters and freshness.



### GRAPE VARIETY

98% Pinot Noir, 2% Syrah

### VINEYARDS

98% Anderson Valley, 2% Napa Valley

### HARVEST DATES

September 5 – September 13, 2022

### WINEMAKER

Stephanie Jacobs

### NOTES

ALCOHOL 13.9%

ACIDITY 0.59G/100 ml

PH 3.47

BOTTLE January 2023

AGING Aged 3 months in neutral French oak (67%) and stainless steel barrels (33%)

[WWW.CAKEBREAD.COM](http://WWW.CAKEBREAD.COM)