

Cakebread Cellars



2012 Apple Barn Vineyard Pinot Noir Anderson Valley

Planted in 2001, our Apple Barn Vineyard is located just north of the town of Boonville in the southern end of Mendocino County's Anderson Valley, a small coastal appellation renowned for its world-class pinot noirs. With our acquisition in 2012 of the nearby Annahala Vineyard, we now make two Anderson Valley single-vineyard pinot noirs, plus a blend of Apple Barn and Annahala fruit called Two Creeks.

Vineyards

Apple Barn is a generally cool site, but its summer afternoons are warm. The vineyard's open exposure, gravelly soils and half-dozen superior French clones yield intensely flavorful fruit that consistently produces deeply concentrated pinot noirs with lush fruit and round, ripe tannins.

Vintage 2012

The 2012 vintage was one of California's finest in recent memory. Consistently mild summer weather free of rain and significant heat spikes produced a healthy crop of ripe, concentrated fruit. These conditions allowed us to harvest our Apple Barn Vineyard pinot noir grapes at optimum maturity between September 20th and October 1st.

Winemaking

Our 2012 Apple Barn Pinot Noir is a blend of four superior clones of the variety: the famed Swan (40% of the blend) and Pommard selections, which have long been grown in California, and the superb French Dijon clones 777 and 115. Each clonal lot was harvested, cold-soaked and fermented separately to maximize its character. Gentle daily punchdowns during fermentation extracted optimal color, flavor and tannin from the skins. The four lots aged for six months in French Burgundian oak barrels (41% new) tailored to their respective fruit profiles before being blended in April, 2013. The blended wine spent another four months in barrel prior to bottling in August, 2013.

Winemaker Notes

Our 2012 Apple Barn Pinot Noir displays high-toned dark cherry, blueberry, black raspberry and plum aromas with hints of earth and spice. Rich and mouthfilling on the palate, its concentrated black cherry, huckleberry and black plum flavors gain a zesty spice tone on the long, savory finish. Finely structured by round, supple tannins and balanced acidity, this opulent Pinot Noir is delightful to drink now with herb-roasted chicken, pork, lamb and beef dishes, but it will develop even greater complexity with another 3-5 years of bottle age.

Blend:	100% Pinot Noir	Alcohol:	14.5%
Vineyards:	100% Apple Barn Vineyard, Anderson Valley	Total acidity:	0.60 g/100 ml
Harvest dates:	September 20 – October 1, 2012	pH:	3.72
Fermentation:	small stainless steel tanks, with daily punchdowns	Bottled:	August, 2013
Barrel aging:	10 months in French oak barrels, 41% new	Winemaker:	Julianne Laks