

Cakebread Cellars



2012 Pinot Noir Two Creeks Vineyards, Anderson Valley

Vineyards

Cakebread Cellars 2012 Two Creeks Pinot Noir is blend of several French Dijon clones and the famed Joseph Swan and Pommard clones. The grapes were night-harvested for freshness between September 20th and October 1st with an ideal balance of sugar and acidity. With the Dijon clones supplying bright fruit and acidity, the small-berried Swan clone providing intense varietal flavors, and the Pommard clone contributing mid-palate weight and a warm spice tone, Two Creeks is a fruit-forward, yet complex pinot noir showcasing the best of Anderson Valley.

Vintage 2012

“2012 was a picture-perfect vintage in California,” says longtime Cakebread Cellars winemaker Julianne Laks, “so we’re happy it’s the debut vintage of our Two Creeks Pinot Noir. In great vintages like 2012, we’re able to fully execute our philosophy of non-intrusive winemaking: handling the grapes and wine as gently as possible to ensure that the lovely, ethereal aromas and flavors of pinot noir shine through. When you combine stellar vineyards with a superb vintage and let the fruit do the talking, you can make a beautiful wine like Two Creeks.”

Winemaking

The fruit was handled gently and cold-soaked for several days prior to fermentation to extract early color and flavor, with the stems retained in certain lots to impart a light spice tone. The must was allowed to warm up naturally over the course of a week before native yeast from the vineyards spontaneously initiated fermentation, which was subsequently sustained by inoculating with a cultured yeast strain. Gentle daily punchdowns during fermentation extracted optimal color, flavor and tannin from the skins. The new wines aged in French Burgundian oak barrels, 38% new, for seven months before being blended in April, 2013. The blended wine then spent another three months in barrel prior to bottling in July, 2013.

Tasting Notes

The 2012 Cakebread Cellars Two Creeks Pinot Noir boasts fragrant red and black cherry, red raspberry, strawberry and rose petal aromas. It has a smooth, mouth-coating texture, velvety tannins and delightfully silky red raspberry, cherry and strawberry flavors that take on a spicy tone in the long, juicy finish. Delicious now, it will age well in bottle for at least five years.

Grape variety: 100% Pinot Noir

Vineyards: 100% estate Anderson Valley
(43% Apple Barn + 57% Annahala)

Harvest dates: September 20 – October 11, 2012

Fermentation: small stainless steel tanks

Barrel aging: 10 months in French oak barrels,
38% new

Alcohol: 14.2%

Total acidity: 0.62 g/100ml

pH: 3.70

Bottled: July, 2013

Winemaker: Julianne Laks