

Cakebread Cellars



2012 Vin De Porche Anderson Valley

Vin de Porche (no accent required) is our limited-production rendition of a classic dry French rosé. Best described by its name, it is meant to be enjoyed well-chilled on your porch with casual foods, especially grilled, spicy fare.

Vineyards

Our 2012 Vin de Porche is a blend of 95% Pinot Noir from our vineyards in Mendocino County's Anderson Valley and 5% Napa Valley Syrah. (The wine bears an Anderson Valley appellation because it fulfills the requirement that at least 85% of the volume of the wine derive from grapes grown in the labeled viticultural area.) The fruit was harvested between September 13th and October 20th with an ideal balance of sugar and acidity.

Vintage 2012

After several cool, rainy growing seasons, the 2012 vintage was picture-perfect, with consistently mild summer weather free of rain or significant heat waves. As a result, grape growers were able to harvest their fruit at precisely the right moment, capturing an optimal balance of ripe, concentrated fruit flavors and lively acidity. Given these ideal conditions, 2012 produced a cornucopia of outstanding wines, including our delicious Vin de Porche.

Winemaking

The grapes for Vin de Porche were night-harvested for freshness and fruit purity, then lightly pressed as whole clusters. Juice color was carefully monitored at the press, and several press 'fractions' (portions of the juice drained from the press at intervals based on color extraction) were drawn off to increase blending opportunities, with each 'cut' cold-settled for 36 hours before being transferred to a mix of stainless steel tanks (19%), stainless steel barrels (53%) and neutral French oak (28%) for a cold fermentation. In 2012, we used a special yeast strain to produce a slow, steady fermentation (two weeks at 52 degrees F.) that preserved Vin de Porche's vividly fruity aromas and smooth mouthfeel. The wine aged three months in 50% neutral French oak and 50% stainless steel barrels before being bottled early for freshness in February, 2013.

Tasting Notes

Our 2012 Vin de Porche is redolent of a summer fruit basket loaded with freshly picked raspberries, strawberries and Bing cherries – red fruits galore! – accented by a lovely whiff of lavender and hints of watermelon and pink grapefruit. Round and smooth on the palate, it thoroughly delivers on its aromatic promise with juicy, mouthwatering, red berry and Bing cherry flavors that culminate in a long, lip-smacking, mineral-tinged finish. True to its name, this elegant dry rosé is best enjoyed on your front porch or back patio with everything from grilled salmon, chicken and sausage to pasta salads, country ham and spicy Southwestern, Latin and Asian dishes.

Blend:	95% Pinot Noir, 5% Syrah	Alcohol:	13.8%
Vineyards:	95% Anderson Valley, 5% Napa Valley	Total acidity:	0.68 grams/100 ml
Harvest dates:	September 13- October 20, 2012	pH:	3.27
Fermentation:	53% stainless steel barrels, 28% neutral oak barrels, 19% small stainless steel tanks	Bottled:	February, 2013
Barrel aging:	3 months in 50% neutral oak barrels & 50% stainless steel barrels	Winemaker:	Julianne Laks