

Cakebread Cellars



2014 Vin de Porche Anderson Valley

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

Vineyards

Our 2014 Vin de Porche is a blend of 90% pinot noir from a single section of our Annahala Vineyard in Mendocino County's Anderson Valley and 10% syrah from our Suscol Springs vineyard in southeastern Napa Valley. (The wine qualifies for an Anderson Valley appellation because at least 85% of the grapes were grown there.) The pinot noir was harvested on August 30th while the syrah was picked on October 1st.

Vintage 2014

Following on the heels of the outstanding 2012 and 2013 growing seasons, 2014 was another superb vintage. A warm, dry spring initiated early budbreak, and consistently mild summer weather yielded pristine, perfectly ripened grapes with tremendous flavor concentration and varietal intensity.

Winemaking

The pinot noir grapes for our 2014 Vin de Porche were hand-picked and night-harvested for freshness, then lightly pressed as whole clusters to extract just a blush of color. Our syrah fruit was also hand-picked and night-harvested, but went through the *saigné* process, in which free run juice is bled from the grape must (skins and pulp) before the skins can impart too much color, a careful determination made by our winemaker Julianne Laks. While the saigné lot fermented in stainless steel tanks, the pinot noir juice was fermented in a combination of stainless tanks, stainless steel barrels and neutral French oak barrels. This diversity of fermentation techniques and vessels helped preserve Vin de Porche's bright, fruity aromas and crisp, vibrant flavors. Three months' aging in 70% neutral French barrels and 30% stainless steel barrels enriched and rounded out the wine, which was bottled early for freshness in January, 2015.

Tasting Notes

This vintage of Vin de Porche displays vibrantly fresh Bing cherry, raspberry and strawberry aromas complemented by hints of rose petal and floral spice. Bright and lively on the palate, with lip-smacking berry and red and black cherry flavors, the wine offers delightful citrus, mineral and light spice tones on its long, crisp finish. This bone-dry rosé makes both a fine aperitif wine and an excellent companion to seafood and chicken, country ham, summer salads and spicy Latin and Asian dishes.

Blend:	90% pinot noir, 10% syrah	Alcohol:	13.5%
Vineyards:	90% Annahala Vineyard, Anderson Valley 10% Suscol Springs Ranch, Napa Valley	Total acidity:	0.57 g/100 ml
Harvest dates:	August 30th & October 1st, 2014	pH:	3.33
Fermentation:	74% stainless steel tanks, 16% stainless steel barrels & 10% neutral oak barrels	Bottled:	January 27, 2015
Barrel aging:	3 months in 70% oak, 30% stainless steel	Winemaker:	Julianne Laks