

# Cakebread Cellars



## 2015 Vin de Porche Anderson Valley

Vin de Porche (no accent required) is our limited-production rendition of a traditional, dry 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 2015 Vin de Porche is a blend of 92% pinot noir from our estate vineyards in Mendocino County's Anderson Valley and 8% 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 24th while the syrah was picked on September 22<sup>nd</sup>.

### Vintage 2015

After abundant grape harvests in northern California from 2012 through 2014, the 2015 vintage produced notably lighter yields due to a cool spring and long flowering period followed by a somewhat uneven fruit set. Coupled with a warm, dry winter that fostered early bud-break and consistently mild summer weather with a few late-season heat spikes, this resulted in our earliest harvest ever. (Since Cakebread Cellars has been around since 1973, that's saying something.) It also served to concentrate flavors in our pinot noir and syrah grapes while retaining their bright acidity, yielding a crisp, fragrant and beautifully textured rosé boasting deliciously vibrant flavors.

### Winemaking

The pinot noir grapes for our 2015 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- 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 impart too much color. Overall, 52% of the juice was fermented in stainless steel tanks, 27% in stainless steel barrels and 21% in neutral French oak barrels. The blended wine was bottled early for freshness on January 28<sup>th</sup>, 2016.

### Tasting Notes

Our 2015 Vin de Porche offers fresh, fragrant and fruit-forward aromas of ripe Bing cherry, raspberry and strawberry complemented by hints of floral spice. Bright and vibrant on the palate, with crisp, yet succulent black cherry and red berry flavors, this beautifully textured, dry rosé turns citrusy on the finish, with refreshing mineral and light spice tones. Vin de Porche is both a fine aperitif wine and an excellent companion to grilled seafood and poultry dishes, country ham, summer salads and spicy Latin and Asian cuisines.

<b>Blend:</b>	93% pinot noir, 7% syrah	<b>Alcohol:</b>	13.0%
<b>Vineyards:</b>	92% estate Anderson Valley, Mendocino County 8% Suscol Springs Vineyard, Napa Valley	<b>Total acidity:</b>	0.71 g/100 ml
<b>Harvest dates:</b>	August 24th & September 22nd, 2015	<b>pH:</b>	3.22
<b>Fermentation:</b>	52% stainless steel tanks, 27% stainless steel barrels & 21% neutral French oak barrels	<b>Bottled:</b>	January, 2016
<b>Barrel aging:</b>	3 months in 80% stainless steel barrels & 20% neutral French oak barrels	<b>Winemaker:</b>	Julianne Laks