

Cakebread Cellars



2016 Rubaiyat North Coast

Rubaiyat is named for a famous love poem by the 12th-century Persian philosopher/poet Omar Khayyám, a verse of which reads: “A Book of Verses underneath the Bough, A Jug of Wine, a Loaf of Bread, and Thou Beside me singing in the Wilderness.” The components of this deeply flavorful, fruit-forward red change annually based on vintage conditions and our winemaker’s assessment of which lots of Cakebread Cellars’ red wines will produce the tastiest blend.

Vineyards

Our 2016 Rubaiyat is a blend of 50% pinot noir, 49% syrah and 1% grenache harvested entirely from cool-climate vineyards in southern Napa Valley. The pinot noir came primarily from Napa’s renowned Carneros district, while the syrah and grenache are from our estate Suscol Springs Vineyard. (We use a “North Coast” appellation for Rubaiyat since our winemaker will use occasionally grapes from Anderson Valley, though not in the case of the 2016 vintage.)

Vintage 2016

Frequent, modest rainfall during the winter and early spring of 2016 launched a growing season featuring ideal weather during bloom and fruit set. Consistently mild spring and early summer temperatures spurred optimal vine activity, with a lengthy stretch of warm days at the end of the growing season providing excellent late-ripening conditions.

Winemaking

Rubaiyat is a case study in the art of blending. Each year, our winemaker blends multiple, small lots of red wine to create a smooth, robustly fruity and perfectly balanced red that beautifully accompanies a broad range of casual meals. Each lot is hand-harvested at night to preserve freshness and fruit purity, then fermented in small, open-top, stainless steel tanks, using manual punchdowns to gently macerate the juice and skins and extract optimal color and flavor. The 2016 Rubaiyat aged for a total of 15 months in French oak barrels, 38% new, with the component wines blended shortly before bottling to fully capture the wine’s fresh, fruit-forward aromas, lush, juicy flavors and supple tannins.

Tasting Notes

Fresh, fragrant aromas of ripe black cherry, raspberry and blackberry, coupled with subtle floral, loam and mineral tones, introduce lush, black fruit flavors framed by supple tannins and enlivened by refreshing minerality. The perfect accompaniment to spicy dishes, grilled and barbecued meats, and tomato-based pastas, the 2016 Rubaiyat will provide drinking pleasure for the next 3-5 years.

Grape varieties: 50% pinot noir, 49% syrah, 1% grenache

Vineyards: 100% Napa Valley

Harvest dates: September 3rd – October 7th, 2016

Fermentation: small open-top tanks

Barrel aging: 15 months in French oak barrels, 38% new

Alcohol: 15.1%

Total acidity: 0.63 g/100 ml

pH: 3.61

Bottled: January, 2018

Winemaker: Stephanie Jacobs