

Cakebread Cellars



2017 Pinot Noir Apple Barn Vineyard Anderson Valley

Vineyard

Our Apple Barn Vineyard sits on the site of a former apple orchard just north of the town of Boonville in the southern end of Mendocino County's Anderson Valley. This coastal appellation benefits from the combination of cool conditions of the nearby Pacific Ocean and bright, warm sun. During summer, daily temperatures may swing dramatically—sometimes as much as 45 degrees. The warm, sunny afternoons help develop intense flavor, deep color, and fine tannic structure in pinot noir grapes, while the chilly nights keep the natural acidity balance. Our vineyard spreads out from the banks of two creeks Anderson and Donnelly creeks, where gravelly soils are planted to a variety of pinot noir clones, including French Dijon clones 115, 667 and 777 and the famed Swan and Pommard selections.

Vintage 2017

After several years of drought, the winter of 2017 brought substantial rainfall to Anderson Valley. Cool early spring weather gave us a long, steady flowering period, which in turn resulted in an optimal “berry set”—when each tiny flower turns into a young grape. Moderate summer temperatures ensured slow, even ripening, and harvest delivered small clusters with intense varietal flavor and an ideal balance of sugars and acidity.

Winemaking

Our 2017 Apple Barn Pinot Noir was harvested during cool nighttime temperatures. The grapes were cold-soaked and fermented separately in small stainless steel tanks to maximize the unique character of each clonal lot. Native yeast from the vineyard—found on grapeskins—started the fermentations, and a portion of the wine (21%) fermented with stems to enhance structure and add subtle spice. Fermenting wine forms a “cap” of skins, and we gently punched down this cap to reintroduce the skins to the juice and extract optimal color, flavor, and tannin. After aging for three months in French Burgundian oak barrels (41% new), the wine was blended to integrate flavors before aging another ten months in barrel.

Winemaker Notes

The 2017 Apple Barn Pinot Noir offers fresh boysenberry and raspberry aromas with floral hints of violet and an appealing mineral thread. On the palate, bright notes of raspberry and strawberry give way to a deep black cherry mineral finish. This is a dense, full-bodied pinot noir, with elegant tannins and signature complexity from diverse clones and rootstocks. Enjoy with rack of lamb, prime rib sandwiches, or portabello mushrooms on the grill. This opulent wine will evolve beautifully over the next 3-5 years.

Blend:	100% Pinot Noir	Alcohol:	13.9
Vineyards:	100% Apple Barn Vineyard, Anderson Valley	Total acidity:	0.64 g/100ml
Harvest dates:	September 8 – 13, 2017	pH:	3.52
Fermentation:	small stainless steel tanks with daily punchdowns	Bottled:	July 2018
Barrel aging:	10 months in French oak barrels, 41% new	Winemaker:	Stephanie Jacobs