



## CAKEBREAD CELLARS Two Creeks Vineyards Pinot Noir 2015

REGION: America / California / Mendocino County

GRAPES: 100% Pinot Noir

Two Creeks Pinot Noir is a blend of grapes from the Annahala and Apple Barn estate vineyards in Mendocino County's Anderson Valley, a coastal appellation renowned for its superb Pinots. The region's close proximity to the Pacific Ocean has a dramatic cooling effect that promotes slow, even ripening. Annahala and Apple Barn share the marine-influenced climate and an overlapping mix of nine superior Pinot Noir clones, six of which were used for the 2015 vintage. Closer to the coast and sheltered by trees, Annahala is the cooler and foggier of the two sites, while Apple Barn is more exposed and enjoys warmer afternoons. Blending their fruit yields a beautifully aromatic, flavorful and balanced Pinot Noir. Grapes were harvested at night to preserve freshness and varietal intensity, keeping the fruit from a half-dozen distinctive blocks of vines separate. Individual lots were cold-soaked, then fermentation was initiated by native yeast and sustained by cultured yeast in small, open-top tanks. Free run juice from each lot was drained from the skins and transferred to French oak barrels, 37% new, where they aged for three months before blending. The blended wine was then aged another seven months in barrel prior to bottling.

### HARVEST NOTE

2015 was the latest in a string of fine vintages in Anderson Valley. Mild winter weather fostered early budbreak, flowering and grape set while ongoing drought conditions coupled with a notably light crop led to an early harvest of small-berried grapes boasting intense varietal flavors.

### TASTING NOTE

2015 Two Creeks Pinot Noir displays fresh, fragrant aromas of red and black cherry, raspberry and tea-leaf spice. The palate is lush and mouth-filling with rich blackberry, strawberry, raspberry and plum flavors that segue into a long finish suffused with notes of black cherry, spice and mineral. Delicious now, this full-flavored, cool-climate Pinot Noir will develop additional complexity with up to five more years of bottle aging.

### FOOD PAIRING

Delicious with seared tuna or swordfish, pork or lighter red meats.

### TECHNICAL DATA

APPELLATION: 52% Apple Barn, 48% Annahala / 100% Anderson Valley

PH: 3.59

ACIDITY: 0.61grams /100ml

ABV: 14.7%

AGING: 10 months in French oak barrels, 37% new

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### POINTS OF DISTINCTION

- **A Burgundian-style Pinot Noir from Anderson Valley, a premier cool-climate AVA**
  - **100% Pinot Noir blended from the Apple Barn and Annahala estate vineyards**
  - **Each clone is fermented and aged separately; the wine spends a total of 10 months in French oak barrels**
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“Our emphasis on fruit quality captures the expression of black cherry, plum and pomegranate in the wine.”

– JULIANNE LAKS, WINEMAKER

