

LA CREMA



ANDERSON VALLEY

2006

Pinot Noir

*an elegantly stylish and
sophisticated Pinot Noir*

“Anderson Valley Pinot is hugely expressive. The 2006 vintage offers delicate notes of blueberry and aromatic tea leaves, with subtle underlying floral notes. Bright acidity and red cherries create a lush, juicy entry – clove and anise flavors round out the middle and lead to a broad sturdy finish.”

Melissa Stackhouse, Winemaker

THE SERIES: APPELLATION SERIES

We admit it. We're a little obsessed with terroir. Especially when it comes to Pinot Noir. Technically, terroir means the absolutely unique characteristics of a site – soil, wind, temperature, cosmic influences, neighboring lavender fields, nearness of the sea. For Pinot, it means that the subtle texture and flavors of one site cannot be duplicated anywhere else. Our appellation wines are built on this concept, where three of our favorite cool-climate Pinot growing areas offer clearly different expressions of this bewitching varietal. A bit of alchemy, a dash of mother nature, a healthy dose of craftsmanship – all play a key role in these limited releases.

THE PLACE: ANDERSON VALLEY

A challenge from vine to glass, Pinot can be a notorious failure ... except in tiny, cool-climate pockets of the world where its subtle brilliance is revealed. The coolest and most northern source of our appellation Pinot releases, Anderson Valley has proven to be a remarkable site for Pinot. Vineyards are 10-15 miles from the rugged Mendocino coast and vines struggle on steep slopes, developing complex, small berries. This fruit is unusually graceful, developing elegant blueberry and bright red cherry flavors ... overlaid with delicate tea and layered floral notes.

THE VINTAGE: 2006

The 2006 vintage challenged the vineyard team, with twice the normal rainfall and late bud break, bloom and harvest. Luckily, warmer temperatures accelerated ripening, bringing naturally high acids into check by harvest time. Harvest kicked off for Pinot Noir on September 7th and ended October 28th. The results are intense fruit, floral and spice flavors along with excellent concentration.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

This release is all about capturing the exquisite, vivid flavors of this fruit, which comes from vineyards just 10 miles inland from the ocean. Pommard, 115, 667 and 777 clones provide us with multiple layers of aromatics and complexity. Early in the growing season, we thin out the clusters to reduce the fruit on the vines and ensure that the grapes ripen fully and evenly.

Pinot is thin-skinned so it must be handled very gently. When the time is right, we hand-pick the fruit in the cool, early morning – the grapes arriving within hours at the winery in small, half-ton boxes. As the fruit glides on a belt delivery system, we carefully sort the fruit by hand, removing any damaged clusters and debris. After destemming, the must is left to rest for five days. While it requires some patience, this cold soak at 48°F extracts intense color from the skins.

We want to capture this fruit's brilliant, clear red tones in the glass, so fermentation takes place in open top tanks. We gently push the skin cap down three times a day to extract just the right amount of color and taut tannin texture from the skins and seeds. After fermentation is complete, we again let the juice rest with the skin "cap" for four days – extracting the final essence. Nine months of barrel aging in 100% French oak at medium to heavy toast levels adds the finishing touch.

THE STATS:

Appellation:	98% Anderson Valley, 2% Russian River Valley	Time in Barrel:	9 months
Composition:	100% Pinot Noir	Alcohol:	14.7%
Clonal Selection:	Pommard, 115, 667, 777	T.A.:	0.51g / 100mL
Type of Oak:	100% French, 35% new barrels, medium, medium plus toast levels	pH:	3.65
		R.S.:	0.08%
		Cases Produced:	2,000