

LA CREMA



ANDERSON VALLEY

2007

Pinot Noir

*an elegantly stylish and sophisticated
Pinot Noir*

"Anderson Valley Pinot is hugely expressive. The 2007 offers delicate aromas of blueberry and cocoa, with underlying notes of tea leaves and flowers. Juicy flavors of dark bramble and plum, with a hint of spice and coffee, lead to a broad, sturdy finish."

Melissa Stackhouse, Winemaker

THE SERIES: APPELLATION SERIES

We admit it. We're very passionate about terroir. Especially when it comes to Pinot Noir. Technically, terroir means the absolute 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 Noir 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 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: 2007

The 2007 growing season was marked by cool weather, early bud break and low rainfall. By early August, when the grapes entered veraison (the beginning of the ripening cycle), fruit was already showing the promise of excellent flavor profiles. Cool temperatures as harvest approached allowed the grapes to ripen slowly and evenly on the vine. The early potential of the grapes came to fruition and flavor development in the 2007 vintage wines was truly exceptional.

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. Clones 115, 667, 777 and 23 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 grapes 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 cap of skins 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 skins for four days – extracting the final essence. Nine months of barrel aging in 100% French oak at medium to medium plus toast levels adds the finishing touch.

THE STATS:

Appellation:	100% Anderson Valley	Alcohol:	14.5%
Composition:	100% Pinot Noir	T.A.:	0.55g / 100mL
Clonal Selection:	115, 667, 777, 23	pH:	3.61
Type of Oak:	100% French, 48% new barrels, medium and medium plus toast levels	R.S.:	0.09%
Time in Barrel:	9 months	Cases Produced:	1,800