

LA CREMA



LOS CARNEROS

2007

Pinot Noir

an earthy Pinot Noir – power wrapped in a velvet glove

“Los Carneros Pinot is a subtly complex masterpiece. The 2007 offers brooding, earthy aromas of dark cherry and forest floor, with a touch of spice. Flavors continue with ripe, black plum, hints of coffee and cocoa surrounded by a soft, velvety texture that ends in a fleshy, long 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: LOS CARNEROS

Los Carneros is the most southern of our Appellation Series Pinot regions. Straddling the Napa / Sonoma County line, the Los Carneros hills roll up from the San Pablo Bay. The unique factor here is wind – a relentless cooling force that charges up the rolling hillsides. Our Los Carneros vineyards are just three miles from the bay, so the constant cooling influence of wind and fog allow the fruit ample time on the vine to develop full, concentrated flavors and velvety texture.

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

With this release, we go all out to capture Los Carneros' velvety texture, ripe cherry and deep, earthy spice. The vineyards are planted to 115, 667, 777, 828, Calera and 2A clones which provide us with multiple layers of aromatics and complexity. To ensure the grapes reach full, even ripeness, we head out to the vineyards to thin out the clusters early in the growing season.

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 radiant, deep 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 velvety tannin texture from the skins and seeds. After fermentation, we again let the juice rest with the skins for four days – extracting the final essence. Ten months of barrel aging in 100% French oak at medium to medium plus toast levels adds the finishing touch.

THE STATS:

Appellation:	95% Los Carneros, 5% Sonoma Coast	Alcohol:	14.5%
Composition:	100% Pinot Noir	T.A.:	0.57g / 100mL
Clonal Selection:	115, 667, 777, 828, Calera, 2A	pH:	3.63
Type of Oak:	100% French, 35% new barrels, medium and medium plus toast levels	R.S.:	0.07%
Time in Barrel:	10 months	Cases Produced:	6,900