

LA CREMA



LOS CARNEROS

2008

*Pinot Gris*

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***Intriguing Aromas and Flavors that  
Explode in the Glass***

*"The 2008 La Crema Pinot Gris has aromas of orange zest and stone fruit, with subtle floral notes. Juicy citrus flavors with a minerally finish make it a versatile wine enjoyable as an aperitif or paired with light or spicy cuisine."*

*Melissa Stackhouse, Winemaker*

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**THE SERIES: APPELLATION SERIES, LIMITED RELEASE**

Our Appellation Series was built upon the concept of terroir – capturing individual expression of a varietal in a particular growing region or vineyard site. As part of this ongoing exploration, our winemaking team handcrafts small bottlings of intriguing varietals each vintage. Selected from exceptional Sonoma County vineyards, these special releases are available in very limited amounts.

**THE PLACE: LOS CARNEROS**

Los Carneros is at the southernmost tip of Sonoma County. Straddling the Napa/Sonoma County line, the Carneros hillsides roll up from the San Pablo Bay. The unique factor here is wind - a relentless cooling force that charges up through the vineyards, slowing the ripening process and keeping acids high. Our Huichica (wee-CHEEK-KA) Hills Vineyard is found on a hillside just five miles from the bay, providing ideal growing conditions for Pinot Gris. Dense clay soils stress the vines, increasing character and flavor density.

**THE VINTAGE: 2008**

The 2008 growing season was a year of extremes. Low rainfall early in the year was followed by severe spring frosts. Labor Day saw heat spikes up to 100°F that brought some varieties quickly to ripeness. A few days later, cooler temperatures arrived to slow down ripening. Pinot Gris stayed on the vine through September 22nd, allowing it to develop richly concentrated flavors and intense character.

**THE TECHNIQUE: ARTISAN - FROM START TO FINISH**

The fruit is allowed to ripen slowly on the vine, reaching a slightly higher than normal brix level – 23° to 24° – before harvest, adding a pleasing weight to the finished wine. Taking care to prevent any color extraction from the skins, a gentle whole cluster press removes juice from the skins and seeds; it is then fermented in stainless steel tanks to capture the vivid fresh fruit aromas and flavors of the grapes.

When fermentation is complete, a small percentage of the juice is transferred to neutral French oak barrels for one month of light sur-lie ageing, giving a creamy roundness to the mouth without adding noticeable oakiness. These barrel-aged lots are racked off the lees then layered into the final blend for bottling.

**THE STATS:**

Appellation:	Los Carneros	Alcohol:	14.1%
Composition:	100% Pinot Gris	T.A.:	0.56g / 100mL
Clonal Selection:	Colmar 146	pH:	3.49
Type of Oak:	100% French	R.S.:	0.07%
Time in Barrel:	1 month (portion of blend only)	Cases Produced:	400