



Alluring cherry and spice over juicy, jammy notes.

"The 2006 Sonoma Coast Pinot Noir opens with engaging aromas of ripe, round cherry, floral notes, spicy clove and licorice. Cherry continues in the mouth, melding with rich plum, orange peel and tea leaves over a mouth-watering jamminess. Balanced acidity and firm tannins round out a long, lingering finish."

Melissa Stackhouse, Winemaker

THE SERIES: SONOMA COAST

Since 1979, La Crema has crafted the traditional wine varietals of Burgundy in the cool vineyards of the Sonoma Coast. This coastal region's boundary begins at the Mendocino County border, continues along the western coastal edge of Sonoma County through the mouth of the Russian River Valley, and extends to the Los Carneros region on the southern Sonoma/Napa border. Our Sonoma Coast wines are a salute to the tremendously fresh, concentrated and layered palette of flavors offered by these coastal vineyards. Crafted one barrel at a time at our family-owned winery, Sonoma Coast wines offer exceptional balance and fruit intensity.

THE PLACE: SONOMA COAST

Like the Burgundy wine region of France, the vineyards of Sonoma Coast offer an unusually long, cool and even growing season. Lingering fog and wind from the nearby Pacific Ocean (or, in Los Carneros' case, the San Pablo Bay) moderate temperatures throughout the growing season and slow the ripening process. With an extended "hang" time on the vines, the results at harvest are small berries with firm acidity and highly concentrated varietal aromas and flavors.

THE VINTAGE: 2006

The 2006 vintage kept our vineyard team on its toes from start to finish, with twice the normal winter rainfall and late budbreak, bloom and harvest. Warmer temperatures in late summer brought the fruit to maturity with its acidity in balance. Harvest kicked off for La Crema on September 7th and ended on October 28th. While challenging in the vineyard, the vintage was generous at the winery, giving us fresh fruit, plush texture and spice flavors to work with.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

Pinot Noir for this release was selected from cool vineyard sites within the Sonoma Coast boundaries – all within 25 miles of the Pacific Ocean. To ensure the clusters arrived at the press intact, fruit was picked in the cool, early morning into small, half-ton bins – the grapes delivered within hours to the winery. As the fruit glided off on a belt delivery system, we removed inferior clusters, stray leaves and bits of debris.

Whole cluster berries were gently destemmed to capture the juicy, fresh fruit character of the grapes, then cold soaked for five days to intensify color and flavors. Fermentation took place in small, open-top tanks and the skin cap was punched down through the juice by hand three times each day to extract maximum color and structure. After fermentation, the wine was aged seven months in 100% French oak (29% new). Toast levels on the barrels ranged from medium to heavy, adding engaging layers of spice, texture and vanilla.

Lots were kept separate throughout the winemaking process, ensuring our winemaking team had a broad palette of aromas, flavor and structural components to work with when layering together the final blend. Clonal selection is key to the layered character and rich aromatics of this release; the final blend includes significant lots of clones 667, 777, 115 and Pommard.

THE STATS:

Appellation:	Sonoma Coast	Time in Barrel:	7 months
Composition:	100% Pinot Noir	Alcohol:	13.8%
Type of Oak:	100% French (29% new) medium-plus and heavy toast levels	T.A.:	0.54g / 100mL
		pH:	3.69
		R.S.:	0.04%