

# LA CREMA<sup>®</sup>

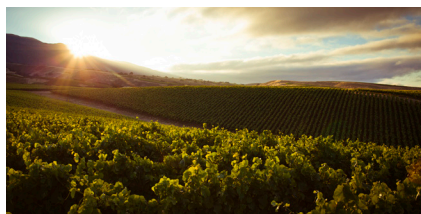


## SANTA LUCIA HIGHLANDS 2013 PINOT NOIR

### ***Bright. Juicy. Lingerin.***

*"BLACKBERRY, black plum and CRUSHED ROCK minerality aromas. Black cherry, BLOOD ORANGE and fig flavors. Dense, finely knit tannins BALANCED by juicy acidity."*

CRAIG McALLISTER,  
WINEMAKER



### THE STATS:

Appellation: Santa Lucia Highlands  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 32% new  
Time in Barrel: 9 months  
Alcohol: 13.5%  
T.A.: 0.50g / 100mL  
pH: 3.70

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

Set within the larger Monterey AVA, the Santa Lucia Highlands are marked by a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. Rocky soils and a long growing season promote a distinct earthiness in Pinot Noirs in this area located just 15 miles east of the Pacific Ocean.

***It's one of the world's best cool-climate appellations.  
It's a place for La Crema.***

### EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

2013 was in many ways an ideal growing season on the Santa Lucia Highlands. The growing season was warm without being too hot, and cooling winds tended to arrive later in the day than normal, allowing extended ripening. The resulting wines displayed great flavor intensity and power. The La Crema Santa Lucia Highlands Pinot Noir harvest began on September 26, 2013.

### ARTISAN WINEMAKING

#### ***Our boutique, hands-on techniques continued into the winery.***

The fruit was hand-picked, hand-sorted and gently destemmed, with 70 percent whole berries in tank, then cold soaked at 48°F for three to five days. The juice was fermented in open top tanks and punched down three times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

***Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.***