

# LA CREMA®



## SHELL RIDGE

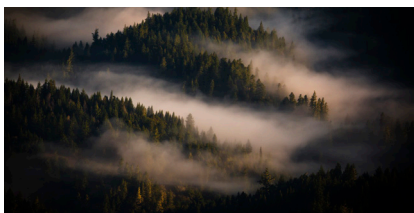
2014

## Pinot Noir

### ***Rich. Distinct. Elegant.***

*"Pomegranate, orange zest and CEDAR aromas. Fresh BLACKBERRY, plum and BLACK LICORICE flavors are complemented by subtle layers of GREEN TEA and toasty oak. Richly textured with supple tannins and vibrant acidity that drive a long finish."*

ELIZABETH GRANT-DOUGLAS,  
WINEMAKER



### THE STATS:

Appellation: Sonoma Coast  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 30% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 0.58g / 100mL  
pH: 3.52

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**

Grapes were grown in the Annapolis area of the extreme and rugged Sonoma Coast, where our steeply sloped, mountainside vineyard is just one ridge from the Pacific Ocean. The soils at this 150-acre vineyard are primarily fine, sandy Goldridge loam – highly sought after for its excellent drainage and vine vigor control. Vineyard crews still occasionally find ancient sea shells in the vineyard soils, giving the wine its name of Shell Ridge.

***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.

Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, the Pinot Noir harvest began roughly a week earlier than normal. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity. The extreme Sonoma Coast Pinot Noir harvest took place between September 8 and September 20.

### **ARTISAN WINEMAKING**

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

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for three to five days and carefully hand-punched three times each day – to best extract a luminous, deep ruby color and velvety texture from the skins. Free run wine was transferred to 100 percent French oak barrels. Nine months of aging helped create our signature smooth flavors.

It's no surprise that the resulting wine is as charming as the place it comes from. Balanced, elegant, earthy and distinct.

***California's exquisite Sonoma Coast, in a bottle.***