

LA CREMA®

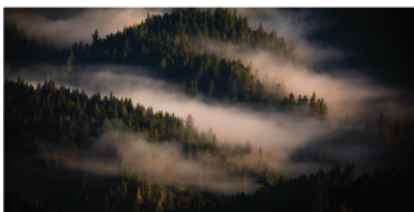


SONOMA COAST 2014 PINOT NOIR

Graceful. Layered. Bold.

"Wild STRAWBERRY, red plum, rose petals and baking SPICE aromas. Bing cherry, COLA, cranberry and black TEA flavors. Lingering hints of MOCHA are cradled by supple tannins and balanced acidity."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	100% French; 20% new
Time in Barrel:	8 months
Alcohol:	13.5%
T.A.:	0.54g / 100mL
pH:	3.68

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

A craggy coastline. Grassy pastures. Redwood forests. Veils of morning fog giving way to fresh, sunny afternoons. This is the Sonoma Coast — stunningly beautiful, audaciously romantic and, perhaps not coincidentally, ideal for winemaking.

*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, harvest began roughly two weeks 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.

ARTISAN WINEMAKING

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

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

The fruit was selected from estate and grower vineyards in the cooler marine influenced areas of Sonoma County. Vineyards and clones were kept separate until final blending to allow the most blending options.

The result? The concentration of the extreme Sonoma Coast. Depth and spice from the Russian River Valley. The earthiness of Los Carneros, plus red fruit flavors from the Green Valley.

California's exquisite Sonoma Coast, in a bottle.