

# LA CREMA<sup>®</sup>



## LOS CARNEROS

2014

# Pinot Noir

### ***Lingering. Exotic. Supple.***

*"Aromas of cherry, BOYSENBERRY and hints of new LEATHER. Flavors of black plum, raspberry, ESPRESSO and subtle savory and EARTHY elements. Mid-weighted and firm with integrated tannins balanced by juicy acidity."*

CRAIG McALLISTER,  
WINEMAKER



### THE STATS:

Appellation: Los Carneros  
Composition: 100% Pinot Noir  
Type of Oak: 100% French oak;  
32% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 0.50g / 100mL  
pH: 3.84

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

It's a harmonic convergence, of sorts, where the San Pablo Bay, Napa, and Sonoma come together. There's a combination of soft, rolling hills. Wide-open skies. Rocky soils and late-afternoon breezes sweeping up from the water to naturally cool the countryside. This is Los Carneros — unique, esteemed, expressive.

***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. The harvest began roughly a week earlier than normal, but moderate weather during harvest allowed the grapes ample time to mature and achieve optimal ripeness, flavor development and acid balance.

### ARTISAN WINEMAKING

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

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

***Together, they conjure a wine that could only be—Los Carneros.***