

LA CREMA[®]

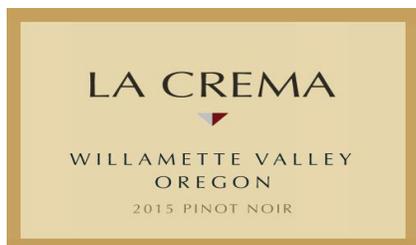


WILLAMETTE VALLEY 2015 PINOT NOIR

Sincere. Delicate. Nuanced.

“On the nose, VIOLETS, star anise, MARIONBERRY and bay leaf. On the palate, raspberry, boysenberry, COFFEE BEAN, dark spice and ORANGE ZEST. An elegant wine with supple tannins and a touch of CEDAR that adds complexity and length.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Willamette Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 24% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.57g / 100mL
pH: 3.62

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, passionate in our belief that they make uniquely expressive and elegant wines. Oregon’s Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

A REMARKABLE PLACE

This, then, is the Willamette Valley. Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos — it’s home to vintners, risk-takers, artisans and pioneers.

***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.

In many ways the 2015 growing season in the Willamette Valley mirrored 2014 and is thought of as near perfect. Bud break came early in March, followed by bloom toward the end of May—up to three weeks earlier than normal. Summer was hot and dry, but tempered by cool night temperatures. The absence of fall rain allowed perfect ripening and one of the earliest harvests on record.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The grapes were hand-picked, hand-sorted and gently destemmed. The juice was cold-soaked for three days at 48 degrees then fermented in open-top tanks and punched down 2-3 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.

Fruit was sourced from eight exquisite vineyards in the Willamette Valley, including our estate Gran Moraine vineyard in the Yamhill-Carlton AVA and Zena Crown vineyard in Eola-Amity Hills AVA.