

LA CREMA[®]



CHEHALEM MOUNTAINS

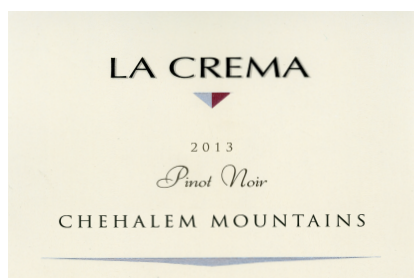
2013

Pinot Noir

Layered. Earthy. Elegant.

"SANDALWOOD, chai tea, WILD STRAWBERRY and earth in the nose. Core of deep red fruit, nutmeg, maple and anise in the mouth. SWEETLY SPICED and elegant with supple tannins and complex EARTHY TONES on finish"

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Chehalem Mountains
Composition: 100% Pinot Noir
Type of Oak: 100% French; 33% new
Time in Barrel: 9 months
Alcohol: 13.9%
T.A.: 0.61g / 100mL
pH: 3.44

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

Polished yet earthy. Pastoral yet challenging. This is Chehalem Mountains, a classic old-world vineyard within the Willamette Valley. Diverse topography and high elevations make for 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.

While the 2013 harvest season will likely be remembered by those who experienced it firsthand for its cool, rainy finish, the resulting wines display a balance and ripeness that can be attributed to the perfect ripening conditions of the spring and summer months.

ARTISAN WINEMAKING

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

The juice was cold-soaked for three days, then fermented in open-top tanks and carefully hand punched three times each day. Only the free-run was then racked and transferred to 100 percent French oak barrels. Ten months of aging helped to create our signature smooth flavors.

Fruit was sourced from the Calkins Lane Vineyard in the Chehalem Mountains Sub AVA of the Willamette Valley. This is a relatively warm and early ripening site, which can be beneficial in a cooler vintage.