

LA CREMA®



ANDERSON VALLEY

2013

Pinot Noir

Fruity. Bright. Elegant.

"Delicate VIOLETS, BLUEBERRY tea and LICORICE in the nose. Fresh BLACKBERRY, COFFEE bean and VANILLA flavors. SUPPLE tannins, ELEGANT structure."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER

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

Perhaps because it's so remote. Or maybe because there's a wildness in these windy, out-of-the-way vineyards. But no matter how often you visit the Anderson Valley, it's like you're discovering something. Something authentic. Something real. Something delicious.

***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.

Similar to 2012, 2013 growing conditions were near ideal. The late season was mild, slowing things down, allowing the grapes maturity, concentration and texture. This was especially true for Maggy Hawk Estate, where this wine was primarily sourced, a west-most vineyard that's one of the last to lose the fog and the first to see it return. Harvest was October 8th to 18th—hand-picking during the night and cool days followed by gentle destemming.

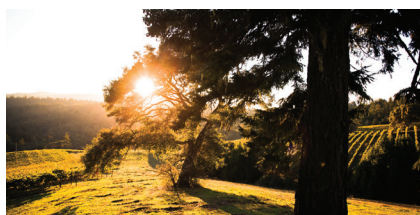
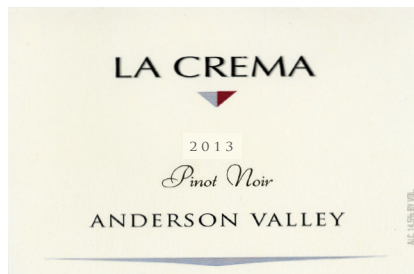
ARTISAN WINEMAKING

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

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for 3 to 5 days and carefully hand-punched three times each day—to best extract luminous color and velvety texture from the skins. Free run wine was racked, then transferred to 100 percent French oak barrels. Nine months of aging helped create our signature smooth flavors.

The resulting wine is precise, elegant and a bit wild, with brambly fruits and lively acidity. Each sip captures the gamble of a remote vineyard on the edge of the world—and the glory of the payoff.

The Anderson Valley, in a bottle.



THE STATS:

Appellation: Anderson Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
38% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.53g / 100mL
pH: 3.65
R.S.: 0.05g / 100mL