

LA CREMA®



WILLAMETTE VALLEY 2013 PINOT NOIR

Sincere. Delicate. Nuanced.

"ROSE petals, pipe TOBACCO, CRANBERRY, and pine in the nose. Red CHERRY, black TEA, mocha, and POMEGRANATE in the mouth. Balanced and supple, with a SPICY finish."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Willamette Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 25% new
Time in Barrel: 9 months
Alcohol: 13.1%
T.A.: 0.56g / 100mL
pH: 3.61
R.S.: 0.03g / 100mL

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.

The 2013 growing season might be remembered for its cool, rainy finish, but the resulting wines show balance and ripeness — evidence of near-perfect conditions during the spring and summer. Fruit was harvested September 20 to October 11 — hand-picked during the night and cool days followed by a gentle, whole-cluster press.

ARTISAN WINEMAKING

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

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

Fruit was sourced from a stunning blend of eight exquisite vineyards, including our estate properties in storied sub-AVAs Yamhill-Carlton and Eola-Amity Hills. The result is an ideal expression of all that is the Willamette Valley — graceful, balanced, deliberate and sincere.