

LA CREMA®



ARROYO SECO

2012 *Pinot Noir*

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*supple, elegant Pinot Noir with a lingering, velvety finish*

*"The nose is rich with dark spice, earthy notes, coffee bean and blackberry. Layers of dark plum, wet stone, cedar. An elegant Pinot Noir with all the hallmarks of the Arroyo Seco appellation."*

*Elizabeth Grant-Douglas, Winemaker*

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#### THE SERIES: APPELLATION SERIES

At La Crema, we are rather passionate about terroir, especially when it comes to Pinot Noir. In general, terroir conveys the unique characteristics of a site - everything from soil, wind and temperature, to the neighboring eucalyptus trees or distance from the sea. For Pinot Noir in particular, it means the subtle expressiveness and texture of one site cannot be duplicated elsewhere. Produced in limited quantities, our Appellation Pinot Noirs are rooted in this concept: exceptional, cool-climate growing areas offering clearly different expressions of this alluring varietal.

#### THE PLACE: ARROYO SECO

This limited production release is sourced from a single estate vineyard in the heart of Monterey's Arroyo Seco appellation. Rising from the wide mouth of the deep and cold Monterey Bay, the vineyards are in the direct path of the ocean's relentless influence, with fog and fierce winds making this one of the coldest wine-growing regions in California. This release was sourced from our estate Panorama Vineyard, planted to clones 667, 777 and 23, delivering abundant complexity and fruit power.

#### THE VINTAGE: 2012

The 2012 growing season in Monterey has been described by many growers and winemakers as ideal. The relatively mild conditions allowed the grapes to ripen slowly and develop the concentration and lush fruit character than can only come from extended hang time on the vine. The Pinot Noir benefited from this additional time to mature while still retaining its naturally juicy acidity and freshness.

#### THE TECHNIQUE: ARTISAN - FROM START TO FINISH

This Pinot Noir was sourced primarily from our Panorama estate vineyard. This certified sustainable vineyard is planted to high density spacing, producing small, intensely flavored berries while conserving both water and open space. The fruit was gently picked in the cool, early morning hours in order to preserve the fresh fruit characteristics and allowed the luxury of a four-day cold soak at 48°F. During this important time, contact with skins allowed the clear-colored Pinot juice to deepen to a rich, ruby hue, and the structure of the wine to slowly take shape.

Fermented in primarily open-top tanks, the grapes were gently punched down three times daily to further extract color and supple tannins from the skins and seeds while avoiding any trace of bitterness. Nine months of aging in French oak barrels (28% new) at medium to medium plus toast levels added the finishing touches to this beautiful and expressive Pinot Noir.

This is a supple, elegant Pinot Noir with all the hallmarks of the Arroyo Seco appellation. The nose is rich with dark spice, earth notes, coffee bean and blackberry while the palate shows the minerality influence of the well drained soils and the intensity offered by tightly planted, small vines. Layers of dark plum, wet stones, cedar and cocoa linger through the velvety finish.

#### THE STATS:

Appellation:	Arroyo Seco	Alcohol:	14.6%
Composition:	100% Pinot Noir	T.A.:	0.51g / 100mL
Clonal Selection:	667, 777, 23	pH:	3.68
Type of Oak:	95% French, 28% New	R.S.:	0.06%
Time in Barrel:	9 Months		