

LA CREMA[®]



ARROYO SECO 2014 PINOT NOIR

Plush. Balanced. Textured.

"Aromas of black plum, CHERRY, roasted beets and GRAPHITE. Flavors of raspberry and rhubarb compote are underpinned by distinctive RIVER STONE minerality. Plush and richly textured with juicy yet balanced acidity and integrated toasty barrel SPICE."

CRAIG McALLISTER,
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

This wine is sourced exclusively from carefully selected blocks within our Panorama estate vineyard in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang time. The soils are predominantly free-draining sandy loams and alluvium.

***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.

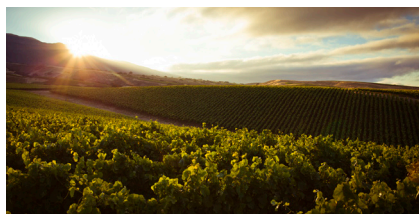
Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, harvest began roughly two weeks earlier than normal. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity.

ARTISAN WINEMAKING

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

The fruit was hand harvested at night and delivered to the winery in the cool early morning hours. The fruit was then cold soaked at 48° F for three to five days, fermented in open top tanks and punched down three times per day during active fermentation. Post fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Noir
Type of Oak: 100% French; 28% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.59g / 100mL
pH: 3.74