



## BENNETT VALLEY

2013

# Pinot Noir

**Balanced. Lush. Concentrated.**

“BOYSENBERRY, black plum and CLOVE aromas. Black cherry, Pomegranate, BAKING SPICE and hints of ESPRESSO on the palate. LUSH and richly concentrated, but balanced by classic cool-climate acidity.”

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 was sourced primarily from our Bennett Valley (Haarstad) Estate Vineyard in the Bennett Valley AVA. Here, morning fog and cool marine breezes create multi-layered wines with vibrant acidity and great structure. Soils are typically loams or clay loams, which are relatively free-draining, low-vigor soils. Clones include 667, 777, 828, Calera and Flowers.

*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 in Northern California 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 that can only come from extended hang time on the vine. Pinot Noir benefitted from this additional time to mature while still retaining its naturally lively acidity and freshness. The La Crema Bennett Valley Pinot Noir harvest took place on September 20, 2013.

### 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 three to five days and carefully hand-punched three times each day to extract a luminous, deep ruby color and velvety texture from the skins. Wine was then racked and transferred to 100 percent French oak barrels. Ten months of aging helped to create our signature smooth flavors.

**THE STATS:**

Appellation: Bennett Valley  
 Composition: 100% Pinot Noir  
 Type of Oak: 100% French; 25% new  
 Time in Barrel: 10 months  
 Alcohol: 14.5%  
 T.A.: 0.60g / 100mL  
 pH: 3.43

