

LA CREMA®



YAMHILL-CARLTON 2014 PINOT NOIR

Sincere. Delicate. Nuanced.

“Chinese five spice, HUCKLEBERRY, sweet pipe tobacco and hints of FOREST FLOOR on the nose.

Multi-layered flavors of RED CURRANT, blackberry and black cherry are complemented by alluring notes of CLOVE and COCOA dust. Richly textured with fine tannins and balanced acidity that drives a long finish.

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, 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

Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos. This is Yamhill-Carlton, where coastal rain, gently rolling hills and some of the oldest sedimentary soils in the Willamette Valley make for an intense — and intensely delicious — wine.

***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.

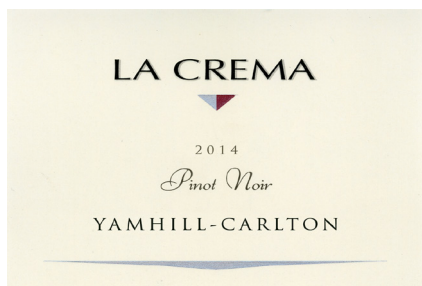
Our third growing season in the Willamette Valley will long be remembered as one of our best. With estate vineyards making up 100% of the fruit for this bottling, and near perfect weather conditions, it felt like the vintage where everything came together. The warm, dry summer and fall allowed grapes to be harvested at peak ripeness in pristine condition.

ARTISAN WINEMAKING

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

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

Fruit was sourced from two vineyards in the Yamhill-Carlton Sub AVA of the Willamette Valley, including Gran Moraine and Gran Moraine Estate vineyards. The result is an ideal expression of all that is the Willamette Valley — graceful, balanced, deliberate and sincere.



THE STATS:

Appellation: Yamhill-Carlton
Composition: 100% Pinot Noir
Type of Oak: 100% French; 23% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.54g / 100mL
pH: 3.57