

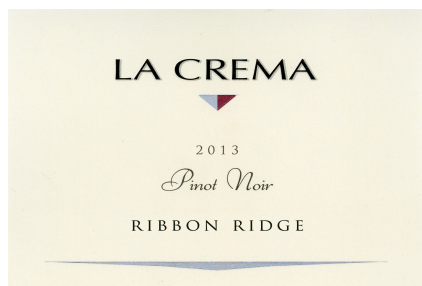


RIBBON RIDGE 2013 PINOT NOIR

Graceful. Balanced. Bright.

“BLOOD ORANGE, Chinese five spice and pipe tobacco on the nose. Black tea, RASPBERRY and a dusting of cocoa in the mouth. Sweet fruit with well-defined tannins and BRIGHT ACIDITY. One to lay down.”

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Ribbon Ridge
Composition: 100% Pinot Noir
Type of Oak: 100% French; 33% new
Time in Barrel: 9 months
Alcohol: 12.9%
T.A.: 0.57g / 100mL
pH: 3.63

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

Ribbon Ridge is an island-like ridge in the heart of the Willamette Valley. Detached from its surroundings, separated by creeks and a deep ravine, Ribbon Ridge is protected by surrounding land masses. Though Oregon’s smallest AVA, this special area is small but mighty. A geographical anomaly shielded from extreme temperatures and excessive rain, Ribbon Ridge cultivates grapes of exceptional quality and intensely delicious flavors.

***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.

While the 2013 harvest season will likely be remembered by those who experienced it firsthand for its cool, rainy finish, the resulting wines display a balance and ripeness that can be attributed to the perfect ripening conditions of the spring and summer months.

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 one vineyard, Ribbon Springs, in the Ribbon Ridge Sub AVA of the Willamette Valley. Ribbon Ridge is entirely contained within the Sub AVA of the Chehalem Mountains. The result is a true representation of this special piece of land — elegant, complex and perfectly balanced.