

LA CREMA®



ANDERSON VALLEY

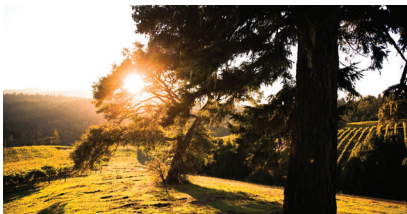
2017

Pinot Noir

Fruity. Bright. Elegant.

“Aromas of RED CHERRY, rose petal, and baking spice are followed by flavors of BOYSENBERRY, black cherry, and forest floor. On the palate, the 2017 vintage presents great concentration and SILKY TANNINS.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Anderson Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French oak; 33% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	0.56g / 100mL
pH:	3.49

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

The Anderson Valley AVA is considered by many to be one of the premier growing regions for Pinot Noir in California and wines from the area exude unique characteristics. Located near the cool influence of the Pacific Ocean, Anderson Valley offers a diverse range of geography from the valley floor broken up by meandering rivers to mountains that rise to over 1600 feet sitting above the fog line.

This Anderson Valley Pinot Noir is a blend of fruit from two of our estate vineyards. Maggy Hawk in the cool “deep end” of the valley is one of the last vineyards before the Pacific Ocean and benefits from the proximity to the maritime influence. Skycrest Vineyard is situated within the warmer Eastern section of the valley and sits at a much higher elevation. Both vineyard sites benefit from unique soils comprised of weathered sandstone which moderates vine vigor and allow for excellent drainage. Clones for this wine include 115, 667, 777, and 828.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

At the start of the 2017 growing season, winter and spring provided much-needed record rainfall that replenished the vineyards. The wet start to the season allowed for a return to normalcy for the timing of bud break and warm weather in mid-March stimulated vines to awaken. Temperatures were moderate during bloom and early grape development, which produced slightly elevated yields with large berries and clusters. In June and July, cycles of above-average temperatures accelerated maturation, while cool nights helped to provide flavor development and acid retention. Record heat on Labor Day weekend led to an early harvest in the Anderson Valley, and the Pinot Noir harvest began on September 15th.

ARTISAN WINEMAKING

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

The fruit was picked in the cool morning hours before being gently whole cluster pressed to preserve fresh fruit characteristics. Once in the tanks, the grapes were cold soaked for three days and afterward, fermentation was allowed to proceed with grapes spending approximately 14 days on skins. Free run wine from the tank was then put to barrel for 10 months prior to bottling the finished wine.