



LOS CARNEROS 2020 PINOT NOIR

Lingering. Exotic. Supple.

“Aromas of boysenberry, BLACK PLUM, sweet tobacco and new leather, savory notes with flavors of black CHERRY, pomegranate, subtle hints of black tea and COCOA nib. The mouthfilling texture and fine tannins and balanced acidity drive a long finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Los Carneros
 Composition: 100% Pinot Noir
 Type of Oak: 100% French oak;
 33% new
 Time in Barrel: 10 months
 Alcohol: 14.5%
 T.A.: 0.55 g/L
 pH: 3.69

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

Characterized by its cool climate, the Los Carneros AVA is moderated by maritime influences from two distinct sources. One major source of influence is the San Pablo Bay to the South and the other is the Pacific Ocean to the North West by way of the Petaluma Gap. Stretched across the southern reaches of Sonoma and Napa County this growing region is known for producing world-class Pinot Noirs. The fruit for this wine was primarily sourced from our Carneros Hill Vineyard close to the cooling breezes of the San Pablo Bay.

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

EXCEPTIONAL GRAPES

Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day.

ARTISAN WINEMAKING

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

The grapes were picked by hand in the cool of the morning, sorted and gently destemmed. Once in tank, the grapes were cold soaked for three to five days before being inoculated with selected yeasts. Fermentation was allowed to proceed, and punch downs were performed one to three times a day depending on the stage of fermentation. The grapes spent approximately 14 days in tank before free run wine was drained from the skins. After 24 hours of settling, the wine was put to barrel where it spent a minimum of 14 months before it was racked, blended and bottled.

The essence of a distinct wine region in every sip - Los Carneros Pinot Noir.