

LA CREMA®



CHEHALEM MOUNTAINS

2014

Pinot Noir

Layered. Earthy. Elegant.

“Aromas of red plum and cherry with hints of **BLOOD ORANGE** and **FOREST FLOOR**. Flavors of raspberry, boysenberry and a dusting of **COCOA POWDER**. Elegant with supple tannins. A touch of **CEDAR** adds complexity and length.”

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, 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. This is Chehalem Mountains, a classic old-world vineyard within the Willamette Valley. Diverse topography and high elevations make for sophistication, wildness and majesty in the landscape as well as the ethos — it’s home to vintners, risk-takers, artisans and pioneers.

*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 2014 growing season in the Willamette Valley is often referred to as near perfect. An unusually warm spring was followed by a dry and at times very hot summer. The dry conditions continued into fall and allowed grapes to be harvested at peak ripeness and in pristine condition. Harvest began on September 16 with the last grapes coming in on October 11.

ARTISAN WINEMAKING

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

The fruit was hand picked, hand sorted and gently de-stemmed, with 70 percent whole berries in tank. After being cold soaked at 48° F for three to five days, it was fermented in open top tanks and punched down three times per day during active fermentation. Next, free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

The grapes were sourced from Calkins Lane Vineyard in the Chehalem Mountains, a relatively low elevation site located between 240 feet and 320 feet on south facing slopes. The lower elevation makes for a warmer, drier and earlier ripening site compared to those at higher elevations. Soils are marine sedimentary of the Willakenzie and Dupee series.



THE STATS:

Appellation: Chehalem Mountains
Composition: 100% Pinot Noir
Type of Oak: 100% French; 7% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.60g / 100mL
pH: 3.51