

# LA CREMA®



## EOLA-AMITY HILLS

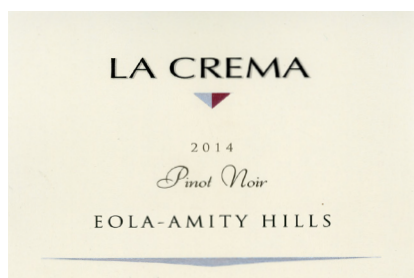
2014

### *Pinot Noir*

#### ***Bright. Bold. Layered.***

“RED CURRANT, cranberry and raspberry aromas are complemented by subtle FOREST FLOOR and SMOKE notes. On the palate, POMEGRANATE, red cherry and cedar. Racy acidity and finely knit tannins tie it all together.”

CRAIG McALLISTER,  
WINEMAKER



#### THE STATS:

Appellation: Eola-Amity Hills  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 38% new  
Time in Barrel: 9 months  
Alcohol: 13.0%  
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

Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos. This is Eola-Amity Hills, a boldly iconic vineyard within the Willamette Valley. Ocean winds whipping through the rugged Van Duzer Corridor make for tough, stubborn vines — yet amplified and aromatic wines.

***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 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 estate vineyards, Zena East and West, in the Eola-Amity Sub AVA of the Willamette Valley. A cooler site due to the influence of ocean breezes through the Van Duzer Corridor, resulting in an ideal expression of this special slice of the Willamette Valley — structured, graceful, rich and balanced.