

LA CREMA®



ANDERSON VALLEY

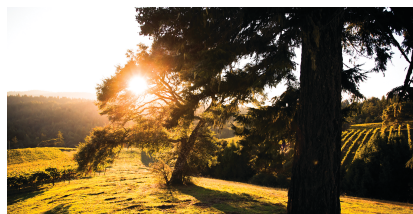
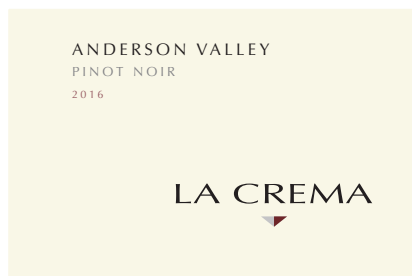
2016

Pinot Noir

Fruity. Bright. Elegant.

"Aromas of black currant, rose petal, and CEDAR box are followed by flavors of blackberry, red CHERRY, and forest floor. On the palate, the wine exudes CONCENTRATED flavors 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: 3.70
R.S.: 0.06g / 100mL

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

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development resulting in good fruit set and evening ripening. Ideal summer conditions led to excellent flavor development and a strong backbone of acidity.

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.