

LA CREMA®



LOS CARNEROS

2017

Pinot Noir

Lingering. Exotic. Supple.

"Aromas of BLACK CHERRY JAM, espresso bean, and sweet tobacco are followed by flavors of BLACKBERRY, black plum, and HINTS OF VANILLA. The 2017 vintage presents velvety tannins and a decadent finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
30% new
Time in Barrel: 14 months
Alcohol: 14.5%
T.A.: 0.51g / 100mL
pH: 3.71

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

The start of the year brought much-needed rainfall to the Los Carneros region, which was followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early Pinot Noir harvest, which started on September 1st.

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.