



LOS CARNEROS

2018

Pinot Noir

Lingering. Exotic. Supple.

"Aromas of BLACK CHERRY JAM, ripe plum, and sweet tobacco are followed by flavors of BLACKBERRY, espresso bean, and HINTS OF VANILLA. On the palate, the 2018 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;
	37% new
Time in Barrel:	14 months
Alcohol:	14.5%
T.A.:	5.3 g/L
pH:	3.56

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 2018 growing season started with an unseasonably warm and dry winter. Late February brought a cold snap, and March followed with record rainfall, so it wasn't until Easter weekend when a warm streak triggered bud break. Fruit set was above average, with the vineyards producing large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through mid-August. Late in the growing season, unusually cool temperatures and long, foggy mornings led to extended ripening on the vine. The Pinot Noir harvest in the Carneros AVA began on September 12th.

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.