



WILLAMETTE VALLEY 2018 PINOT NOIR

Sincere. Delicate. Nuanced.

“The nose is teeming with BAKING SPICES and pie crust. On the palate dense RED FRUIT flavors give way to subtle blue fruit and BLOOD ORANGE notes. Fine tannins knit the wine together.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Willamette Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French; 23% new
Time in Barrel:	8 months
Alcohol:	14.5%
T.A.:	0.50g / 100mL
pH:	3.62

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

Running 120 miles North to South from Portland to Eugene, Oregon’s Willamette Valley AVA is in the Northwest corner of the state. The region is known for producing unique wines that are able to find a balance between New World and Old World expression. Boasting a Mediterranean climate with maritime influence and diverse soil types, it is no surprise that the Willamette Valley is now recognized as one of the premier Pinot Noir growing regions in the world. The fruit for this wine was sourced from eight vineyards spread across four sub-appellations of the Willamette Valley. Estate vineyards include Grain Moraine in the Yamhill-Carlton AVA as well as Zena Crown in the Eola-Amity Hills AVA. Clones included in the blend are 114, 115, 667, 777, 828, Pommard, and Swan.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

Overall, 2018 was a balanced growing season. Budbreak came in April, slightly later than past seasons, and was followed by a compressed bloom and veraison which put the season back on a typical schedule. Throughout the summer and early fall, conditions were ideal with warm days, cool nights, and a lack of large rainstorms. The fruit was able to reach full flavor development and was brought in at its peak.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The grapes were hand-picked and hand-sorted in the cool of the morning before being gently de-stemmed with a portion of the fruit set aside for whole cluster fermentation. The wine is cold soaked for three to five days before being inoculated with select yeast strains. During fermentation in open-top tanks, the cap is manipulated with pump-overs or punch downs up to two times a day depending on what the fruit is showing. Post-fermentation, free-run wine was settled for a minimum of two days before racking to new and used French oak barrels. The wine was aged without racking until final blending.