

LA CREMA[®]

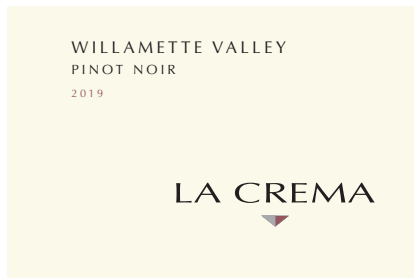


WILLAMETTE VALLEY 2019 PINOT NOIR

Sincere. Delicate. Nuanced.

“Savory notes of oak are complemented by initial notes of SWEET CHERRY, raspberry, and ROASTED PLUM, which give way to RUSTIC tannins that provide the wine with a supple texture.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Willamette Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 26% new
Time in Barrel: 8 months
Alcohol: 13.5%
T.A.: 0.56g / 100mL
pH: 3.65

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 Gran Moraine in the Yamhill-Carlton AVA, Zena Crown in the Eola-Amity Hills AVA, and Jory Hills in the Dundee 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

The 2019 growing season returned to the quintessential Oregon season, characterized by precipitation throughout the year. From a wet winter to late rains in June and July. Phenological activities were similar to those of 2018 but with more moderate temperatures throughout the growing season resulting in slower sugar accumulation. These cooler temperatures and properly thinned fruit kept disease pressure at bay and allowed for flavor development into October.

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 side 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.