

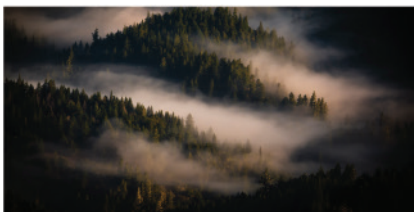


SONOMA COAST 2020 PINOT NOIR

Graceful. Layered. Bold.

“Aromas of BLACKBERRY, cherry, leather and tobacco with flavors of red cherry, raspberry and boysenberry. Subtle hints of espresso and cocoa nib underpin notes of EXOTIC SPICE and toast. The fine tannins are BALANCED acidity drive a long finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Sonoma Coast
 Composition: 100% Pinot Noir
 Type of Oak: 100% French oak,
 13% new
 Time in Barrel: 8 months
 Alcohol: 13.8%
 T.A.: 0.54g / 100mL
 pH: 3.64

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

One of Sonoma County’s largest AVAs, the Sonoma Coast Appellation stretches from the San Pablo Bay in the South to Mendocino County line to the North and runs primarily along the mountainous coastline of the Pacific Ocean. A sprawling growing region, the Sonoma Coast AVA is known for its strong maritime influence that provides a cool growing climate throughout the year with fog moderating warmer summer temperatures. With its unique geography and climate, the Sonoma Coast has proven itself to be one of the world’s premier Pinot Noir producing regions.

The fruit for this wine was sourced from multiple estate vineyards spread across the Sonoma Coast AVA. Soils in the various vineyard sites are typically a mix of free draining sandy loam and clay loams.

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

EXCEPTIONAL GRAPES

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Pinot noir harvest began on August 21.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Fruit is predominantly hand-picked and gently de-stemmed, with 70% whole berries in tank. Cold soaked at 48°F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels. No racking out of barrels until blending prior to bottling.

California’s exquisite Sonoma Coast, in a bottle.