

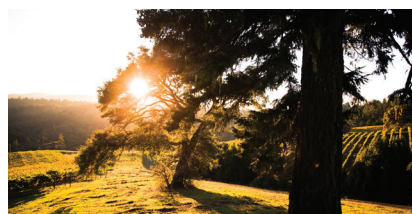
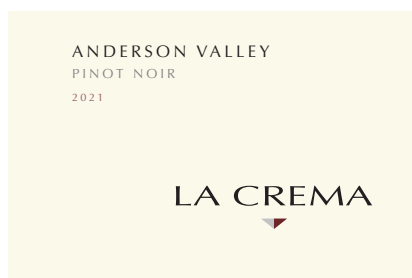


ANDERSON VALLEY 2021 PINOT NOIR

Fruity. Bright. Elegant.

“Aromas of blueberry, RASPBERRY, plum, and black tea. With Flavors of raspberry, CRANBERRY, and cherry fruits that are complemented by subtle forest floor, and exotic spice notes. The integrated tannins, and balanced acidity drives a long finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Anderson Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French oak; 31% new
Time in Barrel:	9 months
Alcohol:	14.7%
T.A.:	5.4 g/L
pH:	3.57

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

The Anderson Valley AVA is considered by many to be one of the premier growing regions for Pinot Noir in California and wines from the area exude unique characteristics. Located near the cool influence of the Pacific Ocean, Anderson Valley offers a diverse range of geography from the valley floor broken up by meandering rivers to mountains that rise to over 1600 feet sitting above the fog line.

This Anderson Valley Pinot Noir is sourced from three distinctive estate vineyards in the Anderson Valley. Skycrest Vineyard, a high elevation site (up to 2,000 feet) at the Southern end of the Valley above Boonville, provided 40% of the blend. Sable Mountain on the Eastern hills of the Valley above the town of Philo, also contributes 40%, and Maggy Hawk vineyard in the deep end of the valley is a cool low yielding site, and provides the remaining 20%. Soils in our vineyards are predominantly weathered sandstone which have a moderating effect on the vine vigor. Key clones in the blend are 667, 777, 115, 943, Calera, and Pommard.

It’s one of the world’s best cool-climate appellations.

It’s a place for La Crema.

EXCEPTIONAL GRAPES

Anderson Valley had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm to dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in the Anderson Valley. Our 2021 Anderson Valley Pinot Noir harvest began on September 10th.

ARTISAN WINEMAKING

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

The fruit was hand-picked and gently de-stemmed, with 70% whole berries in tank. Once in the tanks, the grapes were 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 a 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.