



LOS CARNEROS 2021 PINOT NOIR

Lingering. Exotic. Supple.

“Aromas of boysenberry, BLACK PLUM, sweet tobacco and new leather, savory notes with flavors of black CHERRY, pomegranate, subtle hints of black tea and COCOA nib. The mouthfilling texture and fine tannins and balanced acidity drive a long finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Los Carneros
Composition:	100% Pinot Noir
Type of Oak:	100% French oak; 32% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	5.10 g/L
pH:	3.63

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

Los Carneros 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 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 some of our warmer vineyard sites. As noted, drought conditions resulted in lower Pinot Noir yields but created intense aromas and flavors in exceptional fruit, the resulting wines show complex aromatics and great concentration of flavor. Our 2021 Los Carneros Pinot Noir harvest began on August 30th.

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. 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.

The essence of a distinct wine region in every sip - Los Carneros Pinot Noir.