

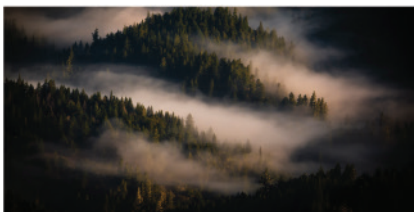


SONOMA COAST 2021 PINOT NOIR

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,
 19% new
 Time in Barrel: 6 months
 Alcohol: 13.9%
 T.A.: 0.54g / 100mL
 pH: 3.33

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

The Sonoma Coast 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 Chardonnay yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Sonoma Coast Pinot Noir harvest began on August 26th.

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.