



BEST OF THE VINE

2022 SONOMA COAST
PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Sonoma County has a mixed and somewhat challenging growing season in 2022. Winter was relatively dry, the limited rainfall only partially replenished reservoirs and soil moisture. Unseasonably sunny and warm weather in February prompted early budbreak, leaving vines susceptible to early season frosts. Overall Spring and early summer were warm and relatively trouble free, the heat turned up in late August and early September and record temperatures accelerated ripening and bough a rapid and fast paced harvest. Pinot Noir yields were a little depressed on the Sonoma Coast, but we are seeing great concentration and flavor in the wine as a result. Our Pinot Noir harvest began on August 26th.

VINIFICATION COMMENTS

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.

WINEMAKER COMMENTS

NOSE: Raspberry, cranberry, black licorice, and exotic tea notes

PALATE: Red cherry, plum, and boysenberry, subtle hints of espresso and cocoa nib underpin notes of spice and toast. Firm yet integrated tannins and bright acidity drives a long finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.73	5.4 g/L	0.4 g/L	Sonoma Coast	100% French oak, 20% new. 5-6 months aging in oak	May 31, 2023

WINEMAKER: CRAIG MCALLISTER



LACREMA.COM

©2023 La Crema, Windsor, CA #LC23_201921