

LA CREMA®



ANDERSON VALLEY

2014

Pinot Noir

Fruity. Bright. Elegant.

"Aromas of **BLUEBERRY**, **VIOLET**, black **TEA** and **CEDAR**. Flavors of **CRANBERRY**, red **CHERRY** and blueberry are complemented by subtle notes of **ESPRESSO**, **VANILLA** and crushed **HERBS**. Plush and richly textured with **JUICY**, yet balanced acidity and integrated **TOASTY** barrel spice."

CRAIG MCALLISTER,
WINEMAKER

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

Perhaps because it's so remote. Or maybe because there's a wildness in these windy, out-of-the-way vineyards. But no matter how often you visit the Anderson Valley, it's like you're discovering something. Something authentic. Something real. Something delicious.

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

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Conditions for the 2014 Anderson Valley harvest were once again near ideal. A dry and mild winter was followed by a wet, early spring. In late spring the rain gave way to warm conditions that were favorable for bloom and fruit set. A warm and dry summer followed and drove one of the earliest harvests on record. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development, while the cooling breezes at the deep end of the valley maintained the vibrant acidity. The Anderson Valley Pinot Noir harvest took place between September 23 and October 9.

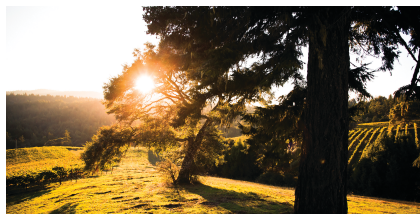
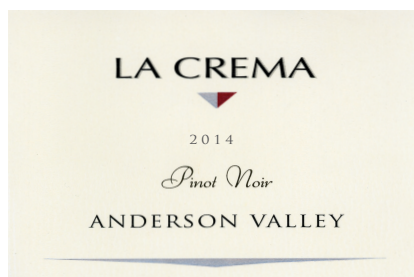
ARTISAN WINEMAKING

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

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for 3 to 5 days and carefully hand-punched three times each day—to best extract luminous color and velvety texture from the skins. Free run wine was racked, then transferred to 100 percent French oak barrels. Nine months of aging helped create our signature smooth flavors.

The resulting wine is precise, elegant and a bit wild, with brambly fruits and lively acidity. Each sip captures the gamble of a remote vineyard on the edge of the world—and the glory of the payoff.

The Anderson Valley, in a bottle.



THE STATS:

Appellation: Anderson Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
33% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.46g / 100mL
pH: 3.92
R.S.: 0.05g / 100mL