

LA CREMA[®]

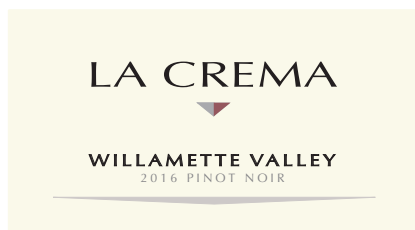


WILLAMETTE VALLEY 2016 PINOT NOIR

Sincere. Delicate. Nuanced.

“Notes of BLACKBERRY, allspice and cedar are complemented by aromas of boysenberry, BING CHERRY, cocoa, and EARTH. On the palate, the wine has a core of JUICY acidity and a medium body with integrated POLISHED tannins.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Willamette Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 30% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.63g / 100mL
pH: 3.56

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, passionate in our belief that they make uniquely expressive and elegant wines. Oregon’s Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

A REMARKABLE PLACE

This, then, is the Willamette Valley. Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos — it’s home to vintners, risk-takers, artisans and pioneers.

***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.

The 2016 harvest in the Willamette Valley was the earliest on record. Similar to the previous two vintages, spring was unusually warm, which led to early bud break. A heat spell during bloom condensed flowering and led to small berry size and smaller than average cluster size. Warm days during the summer combined with cool nights promoted concentrated flavor development and bright natural acidity. This vintage produced wines with intense aromatics, complexity, and ripe tannins. Harvest began on August 31, 2016.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The grapes were hand-picked, hand-sorted and gently destemmed. The juice was cold-soaked for three days at 48 degrees then fermented in open-top tanks and punched down 2-3 times per day during active fermentation. Post-fermentation free run was then transferred to tanks for one night of settling before racking to new and used French oak barrels.

Fruit was sourced from two of our estate vineyards: Zena Crown and Gran Moraine. Zena Crown is 115 acres planted primarily to Pinot Noir and Chardonnay. The weathered volcanic soils and the cooling ocean breezes are major contributors to its character. Gran Moraine is 194 planted acres of Pinot Noir and Chardonnay comprised of ancient marine sedimentary soils.