

LA CREMA[®]

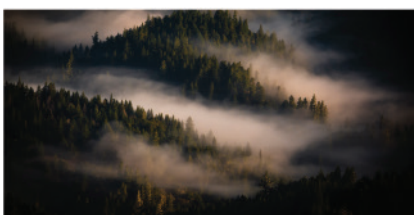


SONOMA COAST 2016 PINOT NOIR

Graceful. Layered. Bold.

“On the nose **RED CHERRY**, plum, pomegranate and sweet tobacco. On the palate, multi-layered red, blue and black berry fruit, **PLUMS** and cherries, and a hint of **BLOOD ORANGE** underpin subtle layers of **EXOTIC** spice and toast. Fine tannins and **BALANCED** acidity drives a long finish.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	97% French; 25% new
Time in Barrel:	9 months
Alcohol:	13.8%
T.A.:	0.54g / 100mL
pH:	3.69

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

A craggy coastline. Grassy pastures. Redwood forests. Veils of morning fog giving way to fresh, sunny afternoons. This is the Sonoma Coast — stunningly beautiful, audaciously romantic and, perhaps not coincidentally, ideal for winemaking.

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.

Winter brought much needed rainfall to the Sonoma Coast, this, coupled with relatively warm temperatures led to early budbreak in February and March of 2016. Slightly cooler weather through late spring and early summer slowed grape maturity and cool nights helped flavor development and acid retention. A mid-summer warming trend promoted berry ripeness. The La Crema Sonoma Coast Pinot Noir harvest began on August 18th in 2016.

ARTISAN WINEMAKING

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

The fruit was hand-sorted and gently de-stemmed, with 70% whole berries in tank. Next, the grapes were cold-soaked at 48° F for three days, fermented primarily in open-top tanks and punched down three 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.

The fruit was sourced from multiple vineyards throughout the Sonoma Coast AVA, including estate vineyards such as Cloud Landing, Carneros Hills West, Annapolis, Ahmann, Bloomfield, Saralee’s, Fulton, Shiloh, Laughlin, Ross and Bones. Multiple soil types are found in these vineyards across the Sonoma Coast AVA and are typically a mix of free draining sandy and clay loams. Clones include 23, 37, 115, 667, 777, 828, Pommard, Calera, Swan and Martini.

The result? The concentration of the extreme Sonoma Coast. Depth and spice from the Russian River Valley. The earthiness of Los Carneros, plus red fruit flavors from the Green Valley.

California’s exquisite Sonoma Coast, in a bottle.