

LA CREMA®



LOS CARNEROS

2016

Pinot Noir

Lingering. Exotic. Supple.

"RED CURRANT, blackberry, licorice and sweet hay. On the palate, BLACK PLUM, cocoa bean, savory EARTH spices with polished tannins and ample acidity."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
30% new
Time in Barrel: 15 months
Alcohol: 14.5%
T.A.: 0.55g / 100mL
pH: 3.64

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

It's a harmonic convergence, of sorts, where the San Pablo Bay, Napa, and Sonoma come together. There's a combination of soft, rolling hills. Wide-open skies. Rocky soils and late-afternoon breezes sweeping up from the water to naturally cool the countryside. This is Los Carneros — unique, esteemed, expressive.

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

EXCEPTIONAL GRAPES

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development, which allowed the vines to set an average crop. Additional rainfall in March and April during the early growing season permitted healthy canopy growth. Warm days and cool nights continued until harvest, with fog from the San Pablo Bay moderating late season heat spikes.

ARTISAN WINEMAKING

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

The fruit was hand-picked, hand-sorted and gently de-stemmed, with seventy percent whole berries in tank before being cold soaked at 48°F for three to five days. The wine was fermented in open top tanks and punched down three times per day during active fermentation. Post-fermentation, the free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

Together, they conjure a wine that could only be—Los Carneros.