

# LA CREMA<sup>®</sup>



## WILLAMETTE VALLEY 2017 PINOT NOIR

### ***Sincere. Delicate. Nuanced.***

*“Aromas of BLACK RASPBERRY, forest floor and cedar are followed by flavors of pomegranate, COCOA, and rich earth. On the palate the wine is medium bodied with VIBRANT acidity and refined 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

Running 120 miles North to South from Portland to Eugene, Oregon’s Willamette Valley AVA is in the Northwest corner of the state. The region is known for producing unique wines that are able to find a balance between New World and Old World expression. Boasting a Mediterranean climate with maritime influence and diverse soil types, it is no surprise that the Willamette Valley is now recognized as one of the premier Pinot Noir growing regions in the world. Fruit for this wine was sourced from two of our estate vineyards in the Willamette Valley. Zena Crown is 115 acres located in Eola-Amity with weathered volcanic soils and a cool maritime influence. And Gran Moraine is 194 planted acres in Yamhill Carlton with ancient marine sedimentary soils.

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

### EXCEPTIONAL GRAPES

After three consecutive warm and dry vintages, that produced more opulent wines, the 2017 harvest in the Willamette Valley was a return to normalcy. With winter providing ample rainfall and a warm spell in May stimulated bud break, fruit set was above average with large clusters and berries throughout the vineyards. Summer was generally dry with moderate temperatures creating ideal conditions for grape maturation and flavor development. Because of these weather influences, the 2017 vintage produced wines with great acidity, vibrant structure, and precise aromatics. Harvest began on September 16th.

### ARTISAN WINEMAKING

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

The grapes were picked by hand in the cool of the morning before being gently sorted and destemmed. Once in the tank, they were cold soaked at 48° temperatures for a minimum of three days before being inoculated with selected yeast strains. Fermentation was then allowed to proceed, and punch downs were performed 2-3 times per day. Grapes spent approximately 14 days on skins before the tanks were drained and free run wine was put to barrel. The finished wine spent a minimum of nine months in barrel before final blending and bottling.