

# LA CREMA®



## SHELL RIDGE

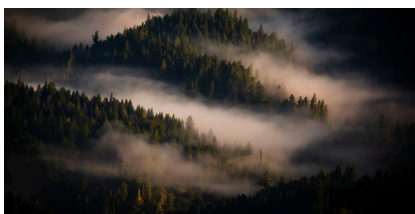
2015

# Pinot Noir

### **Rich. Distinct. Elegant.**

*“Blackberry, POMEGRANATE, orange zest and CEDAR aromas. Fresh blackberry, plum and BLACK LICORICE flavors are complemented by subtle layers of GREEN TEA and toasty oak. Richly textured with supple tannins and vibrant acidity that drives a long finish.”*

CRAIG MCALLISTER,  
WINEMAKER



### THE STATS:

Appellation: Sonoma Coast  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 35% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 0.61g / 100mL  
pH: 3.47

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

Grapes were grown in the Annapolis area of the extreme and rugged Sonoma Coast, where our steeply sloped, mountainside vineyard is just one ridge from the Pacific Ocean. The soils at this 150-acre vineyard are primarily fine, sandy Goldridge loam – highly sought after for its excellent drainage and vine vigor control. Vineyard crews still occasionally find ancient sea shells in the vineyard soils, giving the wine its name of Shell Ridge.

*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.

Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom, resulting in lower yields than the previous three years. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record on the extreme Sonoma Coast. The Pinot Noir harvest at Annapolis began on September 3, 2015.

### 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 three to five days and carefully hand-punched three times each day – to best extract a luminous, deep ruby color and velvety texture from the skins. Free run wine was transferred to 100 percent French oak barrels. Nine months of aging helped create our signature smooth flavors.

It’s no surprise that the resulting wine is as charming as the place it comes from. Balanced, elegant, earthy and distinct.

*California’s exquisite Sonoma Coast, in a bottle.*