

LA CREMA®

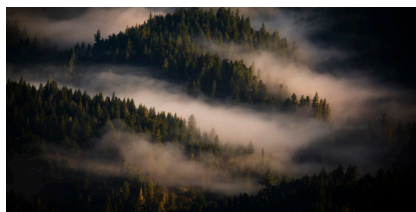


SONOMA COAST 2013 PINOT NOIR

Lively. Zesty. Supple.

"Pie CHERRY, COCOA, and black TEA aromas. POMEGRANATE, PLUM, and orange zest flavors. All in all, broad, concentrated, and LINGERING wine."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	100% French; 21% new
Time in Barrel:	7 1/2 months
Alcohol:	13.5%
T.A.:	0.53g / 100mL
pH:	3.74
R.S.:	0.04g / 100mL

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.

Like the previous year, 2013 was near-perfect. Cool weather late in the season allowed for especially lush flavor and texture. Harvest was September 3 to October 18th—grapes were hand-sorted, carefully de-stemmed and cold soaked for three days at 48°F to intensify the color and flavors of the wine.

ARTISAN WINEMAKING

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

Fermentation took place in open-top tanks and hand-punched three times a day, extracting color and texture. The wine was then racked and transferred to 100% French oak barrels. Seven and a half months of aging helped to create our signature smooth flavors.

Fruit came from vineyards throughout this diverse region, yet all within 30 miles of the ocean. Different lots were tended separately to ensure an ideal balance in the final blend.

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.