



ARROYO SECO 2016 PINOT NOIR

Plush. Balanced. Textured.

"Aromas of black cherry, RHUBARB PIE, and sweet tobacco are complemented by flavors of BOYSENBERRY, black tea, and WET STONE. On the palate, the 2016 vintage presents plush tannins and balanced acidity."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Arroyo Seco
Composition:	100% Pinot Noir
Type of Oak:	100% French; 36% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	0.54g / 100mL
pH:	3.65

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

Our Arroyo Seco PN is sourced exclusively from carefully selected blocks at our Panorama estate vineyard. Located in the heart of the AVA, the Panorama vineyard benefits from the daily wind and cooling fog which lengthens the growing season and extends hang time. The Panorama Vineyard’s soils are predominantly free draining sandy loams and alluvium.

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

EXCEPTIONAL GRAPES

Warm winter temperatures led to early bud break in February and March of 2016, while slightly cooler temperatures through late spring and early summer slowed grape maturity. Cooling winds in the afternoon and nights extended time on the vine and contributed to acid retention. A warm dry summer promoted berry ripeness and flavor maturity. The 2016 Arroyo Seco harvest began on September 12, 2016.

ARTISAN WINEMAKING

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

Grapes were picked by hand in the cool of the morning and gently sorted. Once in the tank, the grapes were cold-soaked for a minimum of 3 days before being inoculated with selected yeasts. Fermentation was allowed to proceed, and grapes spent approximated 14 days on skins. Free-run wine from the tank was put to barrel in 100% French oak where it spent a minimum of 10 months before bottling.

Each sip says Arroyo Seco. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.