

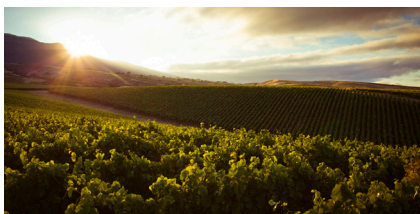


ARROYO SECO 2015 PINOT NOIR

Plush. Balanced. Textured.

"Aromas of **BLACK CHERRY**, roasted beets and sweet tobacco. Flavors of **PLUM**, boysenberry and **RHUBARB** compote are underpinned by distinctive **RIVER STONE** minerality. Plush and richly textured with juicy yet balanced acidity and integrated toasty barrel **SPICE**."

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	9 months
Alcohol:	14.7%
T.A.:	0.54g / 100mL
pH:	3.70

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

This wine is sourced exclusively from carefully selected blocks within our Panorama estate vineyard in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang time. The 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

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.

The 2015 growing season was highlighted by an unusually dry winter followed by a warm and dry spring. Warm weather and sparse rainfall continued throughout summer leading to an early start to harvest and reduced yields. Grape quality was exceptional however, the smaller crop resulted in wines with distinct character and concentrated flavors. The La Crema Arroyo Seco Pinot Noir harvest began on August 20 in 2015.

ARTISAN WINEMAKING

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

The fruit was hand harvested at night and delivered to the winery in the cool early morning hours. The fruit was then cold soaked at 48° F for three to five days, fermented in open top tanks and punched down three times per day during active fermentation. Post fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

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