



YAMHILL-CARLTON 2015 PINOT NOIR

Sincere. Delicate. Nuanced.

“On the nose, LOGANBERRY, sweet pipe tobacco and hints of forest floor.

Multi-layered flavors of red currant, BLACKBERRY and black CHERRY are complemented by alluring notes of clove and COCOA dust on the palate. Richly TEXTURED, fine tannins, juicy yet BALANCED acidity drives a long finish.

CRAIG McALLISTER,
WINEMAKER

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

Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos. This is Yamhill-Carlton, where coastal rain, gently rolling hills and some of the oldest sedimentary soils in the Willamette Valley make for an intense — and intensely delicious — wine.

***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.

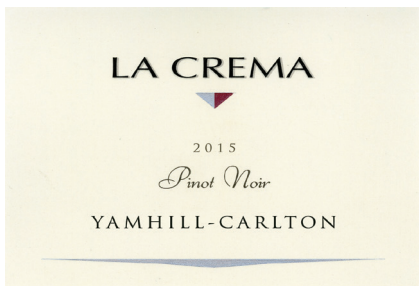
Much like 2014, the 2015 growing season in the Willamette Valley will long be remembered as one of our best. Following a warmer than average winter budbreak came early in March. The warm pattern continued through spring and into summer prompting favorable conditions for fruit set and early ripening. A slightly cooler pattern in late summer was perhaps a return to a more traditional weather pattern - but bought with it the opportunity for long hang time. In many ways this was the perfect vintage.

ARTISAN WINEMAKING

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

The juice was cold-soaked for three days, then fermented in open-top tanks and carefully hand punched three times each day. Only the free-run was then racked and transferred to 100 percent French oak barrels. Nine months of aging helped to create our signature smooth flavors.

Fruit was sourced from two vineyards in the Yamhill-Carlton Sub AVA of the Willamette Valley, including Gran Moraine and Gran Moraine Estate vineyards. The result is an ideal expression of all that is the Willamette Valley — graceful, balanced, deliberate and sincere.



THE STATS:

Appellation:	Yamhill-Carlton
Composition:	100% Pinot Noir
Type of Oak:	100% French; 23% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.54g / 100mL
pH:	3.57