

LA CREMA®



RIBBON RIDGE

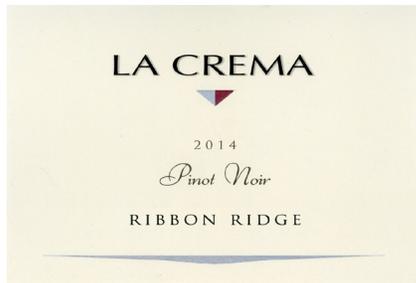
2014

Pinot Noir

Complex. Elegant. Authentic.

"LIVELY red berry and cherry with hints of BLOOD ORANGE and forest floor. On the palate, RASPBERRY, cranberry and subtle tea flavors and tannins. ELEGANT and supple. A touch of cedar adds complexity and length."

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. This is Ribbon Ridge, an island-like crest with meandering creeks to the north and east and a three-hundred-foot drop on the west. It’s both world-renowned and a hidden gem, where scarce, sought-after vineyards flourish. There’s sophistication, wildness and majesty — in the landscape as well as the ethos.

***It’s Oregon’s most recognized cool-climate appellation.
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 — especially amidst the sublime conditions of Ribbon Ridge. And that creates decidedly rich and layered wines.

The 2014 growing season in the Willamette Valley is often referred to as near perfect. An unusually warm spring was followed by a dry and at times very hot summer. The dry conditions continued into fall and allowed grapes to be harvested at peak ripeness and in pristine condition. Harvest began on September 16 with the last grapes coming in on October 11.

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 Ribbon Ridge AVA at the western end of the Chehalem Mountains featuring clones 114, 115 and Pommard. These are moderately elevated sites located between 400 and 600 feet on South and East facing slopes. Protection from prevailing winds afforded by larger landmasses nearby provide a warmer, drier and earlier ripening site compares to those at higher elevations.

THE STATS:

Appellation: Ribbon Ridge
Composition: 100% Pinot Noir
Type of Oak: 100% French; 16% new
Time in Barrel: 9 months
Alcohol: 13.9%
T.A.: 0.60g / 100mL
pH: 3.51