

LA CREMA[®]



OPEN GATE

2014

Pinot Noir

Balanced. Lush. Concentrated.

"Fresh BLACKBERRY, CHERRY, AND NUTMEG. Intense BOYSENBERRY, black cherry, with SAVORY spices on the palate. Medium-bodied with LUSH tannins balanced by lingering acidity."

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. 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 was sourced primarily from our Bennett Valley (Haarstad) Estate Vineyard in the Bennett Valley AVA. Here, morning fog and cool marine breezes create multi-layered wines with vibrant acidity and great structure. Soils are typically loams or clay loams, which are relatively free-draining, low-vigor soils. Clones include 667, 777, 828, Calera and Flowers.

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

EXCEPTIONAL GRAPES

The 2014 harvest was nearly ideal. As with the 2012 and 2013, rainfall was lower than normal. The mild winter and warm spring resulted in early bud break, good fruit set, and an early harvest. Harvest for our Open Gate Pinot Noir began on September 17th, 2014.

This wine was sourced from our Harstaad vineyard in the Bennett Valley AVA. Days are warm with abundant sunshine and cool morning fog couples with maritime breezes that funnel into the valley just below Sonoma Mountain. Together this yields wines with vibrant acidity and promotes the development of complex aromas and flavors. Soils for Harstaad are primarily Haire clay loam and Spreckles loam. Clones for this blend include 777, 667, 828, Calera, and Flowers

ARTISAN WINEMAKING

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

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for three to five days and carefully hand-punched three times each day to extract a luminous, deep ruby color and velvety texture from the skins. Wine was then racked and transferred to 100 percent French oak barrels. Ten months of aging helped to create our signature smooth flavors.



THE STATS:

Appellation: Bennett Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 30% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.53g / 100mL
pH: 3.59