



STA. RITA HILLS 2016 PINOT NOIR

Dark. Rich. Vibrant.

"Aromas of wild raspberry, BLACK CHERRY, and dried sage. Flavors of blackberry, POMEGRANATE, and Asian spices. On the palate, the wine exhibits deeply CONCENTRATED flavors balanced by vibrant acidity."

JENNIFER WALSH,
WINEMAKER



THE STATS:

Appellation: Sta. Rita Hills
Composition: 100% Pinot Noir
Type of Oak: 100% French; 41% new
Time in Barrel: 15 months
Alcohol: 14.3%
T.A.: 0.59g / 100mL
pH: 3.50

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

The grapes were sourced from three prestigious vineyards within the Sta. Rita Hills AVA. The three vineyard sites can be characterized by complex windy terrains, dense vine plantings, and quick draining soils. The cool windy climate allows for an extended growing season while dense vine plantings allow for more concentrated uniform clusters per vine. Quick draining sandy silt soils naturally stress the vines which add concentration and complexity to the wine.

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

EXCEPTIONAL GRAPES

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Classic weather conditions for the region resulted in typical fruit set and yields higher than 2015. Cool summer temperatures allowed a long growing season and extended hang time on the vine.

ARTISAN WINEMAKING

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

The fruit was 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 five days before being inoculated with selected yeasts. The juice spent close to fourteen days on skins before free run wine was put to barrel in 100% French oak for fifteen months of aging.

The complex flavors of Sta. Rita Hills, in every sip.