



STA. RITA HILLS 2017 PINOT NOIR

Dark. Rich. Vibrant.

“Aromas of WILD RASPBERRY, Bing cherry, and Asian spice are followed by flavors of BOYSENBERRY, ginger candy, and POMEGRANATE. The 2017 vintage has a rich concentration balanced by vibrant acidity.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Sta. Rita Hills
Composition:	100% Pinot Noir
Type of Oak:	100% French; 21% new
Time in Barrel:	15 months
Alcohol:	14.5%
T.A.:	0.58g / 100mL
pH:	3.58

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

The 2017 growing season was nearly ideal in the Sta. Rita Hills AVA. Early rains saturated the soils and led to slightly later than typical bud break. Warm temperatures throughout spring and summer provided gentle ripening conditions while cooling fog and gentle winds moderated temperatures leading up to harvest. As is characteristic for this region, moderating summer temperatures permitted a long growing season and extended hang time on the vine.

ARTISAN WINEMAKING

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

Grapes were picked in the cool of the morning and gently sorted. Once in the tank, the grapes were cold-soaked for a minimum of 5 days before being inoculated with selected yeasts. Fermentation was allowed to proceed, and grapes spent approximated 14 days on skins before free run wine from the tank is transferred to French oak barrels for aging. The finished wine spent a minimum of 15 months in barrel before final bottling.

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