



STA. RITA HILLS 2020 PINOT NOIR

Dark. Rich. Vibrant.

“Aromas of BLACKBERRY, raspberry, and pipe tobacco are followed by flavors of boysenberry, POMEGRANATE, and hints of savory notes. On the palate, the 2019 vintage presents RICH concentration and balanced acidity.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Sta. Rita Hills
Composition:	100% Pinot Noir
Type of Oak:	100% French oak, 36% new
Time in Barrel:	14 months
Alcohol:	14.5%
T.A.:	5.7 g/L
pH:	3.80

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 are sourced from three prestigious vineyards within the Sta. Rita Hills. Characteristics of these vineyards include, steep hillsides, and complex windy terrains which promote a cool extended growing season. Dense vine planting allows for lower yields and more concentrated uniform clusters per vine. Soils are quick draining sandy silts which naturally stress the vines, adding to the wine's concentration and complexity.

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

EXCEPTIONAL GRAPES

The 2020 Sta. Rita Hills growing season is referred to by many as a near perfect growing season. A relatively dry and mild winter led to a warmer than average summer. Yields were slightly lower than average, but the crop still enjoyed a long, and drawn out ripening season. The resulting wines are rich, textured, and show great concentration of fruit.

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 14 months in barrel before final bottling.

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