

LA CREMA®



SEALIFT VINEYARD

2017

Pinot Noir

Rich. Distinct. Elegant.

“Aromas of BLACKBERRY, orange zest, and forest floor are complemented by flavors of BLACK CURRANT, plum, and hints of anise. On the palate, the wine offers fine grained tannins and a core of FRESH acidity.”

JENNIFER WALSH,
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

The Sealift Vineyard is in the extreme and rugged Annapolis area of the Sonoma Coast, just one ridge from the Pacific Ocean. This steeply sloped estate vineyard rests at high elevation, often above the maritime fog, and enjoys bright sunshine throughout the growing season. The soils are primarily Goldridge sandy loam — highly sought after for its excellent drainage and vine vigor control. Vineyard crews still occasionally find ancient sea shells in the vineyard’s soil, giving the wine its name of Sealift.

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

EXCEPTIONAL GRAPES

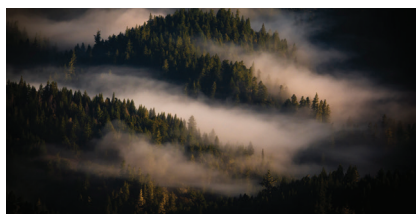
Winter provided much-needed rainfall and was followed by a mild wet spring. The wet weather allowed a return to normalcy for the timing of bud break and warm weather in mid-March stimulated the vines to awaken. The saturated soils promoted vigorous canopy and cover crop growth which required additional vineyard attention to keep the vines from producing too much shade. Daily temperatures were moderate during bloom and early grape development which produced ideal growing conditions. Cycles of above average temperatures in June and July accelerated maturation, but cool nights helped to provide flavor development and acid retention. Record high temperatures on Labor Day weekend led to an early harvest for the Sonoma Coast and harvest at Sealift Vineyard began on September 5th.

ARTISAN WINEMAKING

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

The grapes were handpicked in the cool of the morning before being gently sorted and destemmed to preserve whole berry clusters. Once in the tanks, the grapes were cold soaked for three to five days before being inoculated with selected yeast. The grapes spent close to 14 days on skins developing deep color and velvety texture. Afterward, free run wine was put to barrel in 100% French oak for ten months of aging before final bottling.

California’s exquisite Sonoma Coast, in a bottle.



THE STATS:

Appellation: Sonoma Coast
Composition: 100% Pinot Noir
Type of Oak: 100% French; 35% new
Time in Barrel: 10 months
Alcohol: 14.6%
T.A.: 0.60g / 100mL
pH: 3.42