



BEST OF THE VINE

## 2021 SEA LIFT VINEYARD PINOT NOIR

CERTIFIED SUSTAINABLE



### WEATHER CONDITIONS FOR VINTAGE

The Sonoma Coast had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid-August and drove early ripening in some of our warmer vineyard sites. As noted, drought conditions resulted in lower yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Sealift Pinot Noir harvest began on September 7th.

### VINIFICATION COMMENTS

Fruit hand-picked, hand-sorted and gently de-stemmed, with 70% whole berries in tank. Cold soaked at 48°F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation.

### WINEMAKER COMMENTS

NOSE: Pomegranate, orange zest, and cedar

PALATE: Fresh boysenberry, plum, and black licorice are complemented by subtle layers of green tea. Followed by rich texture, supple tannins, and a vibrant acidity.

ALC.	PH	TA	R.S.	APPELLATION	AGING	CASES	BOTTLING DATE
14.7%	3.47	6.0 g/L	0.50 g/L	Sonoma Coast	100% French oak, 30% new for 10 months	1,350	August 18, 2022

WINEMAKER: CRAIG MCALLISTER



LACREMA.COM

©2023 La Crema, Windsor, CA #LC23\_259264