

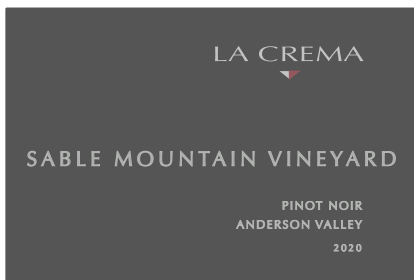


SABLE MOUNTAIN 2020 PINOT NOIR

Savory. Exotic. Balanced.

“Aromas of BLACKBERRY, raspberry, and pipe tobacco are followed by flavors of boysenberry, POMEGRANATE, and hints of savory notes. On the palate, the 2020 vintage presents RICH concentration and balanced acidity.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Sable Mountain
Composition:	100% Pinot Noir
Type of Oak:	100% French oak, 36% new
Time in Barrel:	14 months
Alcohol:	14.5%
T.A.:	5.1 g/L
pH:	3.64

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

Located in the Anderson Valley, Sable Mountain vineyard sits high atop the Eastern Ridge between the towns of Boonville and Philo. At 1200-1400 feet of elevation the vineyard overlooks the entire length of the valley. Soils here are very fine sandy loams derived from decomposed sandstone.

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

EXCEPTIONAL GRAPES

Unlike much of Northern California the Anderson Valley was untouched by wildfires in 2020. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around bud break and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Sable Mountain Pinot Noir harvest began on September 12th.

ARTISAN WINEMAKING

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

Fruit is hand-picked and gently de-stemmed, with 70% whole berries in tank. Cold soaked at 48 degrees F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels. Wines are racked out of barrel and blended after 10 months, returning to barrel for another 6 months maturation. Clones included in the blend are 667, 943, Arrendel, 777, 115, 2A & Calera.

The complex flavors of Sable Mountain, in every sip.