



## SKYCREST VINEYARD 2021 PINOT NOIR

### ***Plush. Subtle. Elegant.***

*“Aromas of blueberry, BOYSENBERRY, black tea, and exotic spice. Followed by flavors of raspberry, BLACKBERRY, and plum are complimented by subtle forest floor and crushed rock mineral notes. The 2021 vintage is plush and concentrated, with integrated tannins and a balanced acidity that drives a long finish.”*

CRAIG McALLISTER, 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**

Perched above the town of Boonville at the Southern end of the Anderson Valley, Skycrest Vineyard is a high elevation site (up to 2000 feet). Vines struggle here in the rocky soils, but produce wines with great fruit concentration, structure and balance. Soils predominantly weathered sandstone which have a moderating effect on vine vigor. Key clones in the blend are 667, 777, 115, 5, Calera, & 23.

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

### **EXCEPTIONAL GRAPES**

The Anderson Valley 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 the Anderson Valley. Our 2021 Skycrest Vineyard Pinot Noir harvest began on September 17th.

### **ARTISAN WINEMAKING**

***Our small-batch, 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°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. No racking out of barrels until blending prior to bottling.



### **THE STATS:**

Appellation: Anderson Valley  
Composition: 100% Pinot Noir  
Type of Oak: 100% French oak;  
32% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 5.7 g/L  
pH: 3.56