



Elegant and complex with hints of violet, star anise, marionberry and pomegranate

"For our first Willamette Valley Pinot Noir, we chose a blend that we felt best displayed the classic elegance, focused acidity, earthiness and vibrant fruit of the Willamette Valley while honoring the La Crema style, which emphasizes balance and supple texture. The nose is complex with hints of violets, star anise, marionberry (an Oregon native) and bay leaf, while the palate displays more brambly fruit, coffee bean, pomegranate and candied orange zest."

ELIZABETH GRANT-DOUGLAS, WINEMAKER

INTRODUCING ... LA CREMA WILLAMETTE VALLEY

La Crema is a pioneer in cool-climate artisan winemaking. From our home in the Russian River Valley, we have explored California's finest coastal growing regions to uncover vineyards where cooling coastal wind and fog allow the grapes to ripen slowly on the vine, developing intensely complex aromas and flavors. This quest has led us north into the rugged hills of Mendocino and south along the windswept slopes of Carneros and Monterey. Venturing outside California's borders for the first time — to the famed Willamette Valley in Oregon — our new La Crema Willamette Valley Pinot Noir adds yet another excellent cool-climate Pinot Noir region to our collection.

WILLAMETTE VALLEY

Encompassing the drainage basin of the Willamette River, the Willamette Valley stretches from Eugene to Portland, bordered by the Oregon Coast Range on the west and the Cascade Mountains to the east. Recognized worldwide for its exceptional Pinot Noir, Willamette Valley encompasses six smaller AVAs, including Dundee Hills, Eola-Amity Hills, Ribbon Ridge, Chehalem Mountains, McMinnville and Yamhill Carlton

VINTAGE 2012

Looking back on it, we couldn't have chosen a better year to begin our adventure in the Willamette Valley. We were fortunate it was such a gentle introduction to a region with generally more challenging weather conditions than California. The growing season offered near-perfect weather for ripening, with very little disease pressure or rain. The fruit was in pristine condition as harvest approached, so we were able to make picking decision without concern about rain or heat spikes.

WINEMAKING TECHNIQUE

For this, our first release from Willamette Valley, we explored as many sites within the region as possible. In the end, we hand selected excellent fruit from 10 different vineyards, including sites found in the sub AVAs of McMinnville, Eola-Amity and Dundee Hills. With eight different clones and a variety of climatic and soil profiles, the wines that resulted from this broad sampling of the area gave us so much to work with in putting together our blend. The range of weights, textures, aromas and flavors was thrilling to work with and allowed us to make a wine that is both an expression of Willamette Valley and La Crema.

THE STATS:

Appellation: Willamette Valley
Composition: 100% Pinot Noir
Clonal Selection: 667, 777, 23, Pommard, 2A, 113, 114, 115
Type of Oak: 100% French (25% new) medium, medium-plus

Time in Barrel: 9 months
Alcohol: 13.9%
T.A.: 0.55g / 100mL
pH: 3.60
R.S.: 0.03%