

LA CREMA®

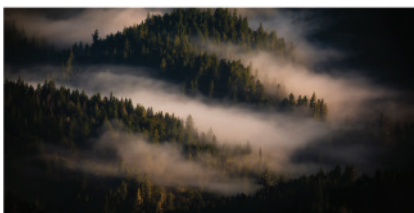


SONOMA COAST 2017 PINOT NOIR

Graceful. Layered. Bold.

"Aromas of POMEGRANATE and sweet tobacco are followed by flavors of berry fruit and PLUMS with subtle hints of EXOTIC SPICE and toast. On the palate, the wine has BALANCED acidity and fine tannins that drive a long finish."

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Sonoma Coast
Composition: 100% Pinot Noir
Type of Oak: 98% French oak,
2% American oak,
20% new
Time in Barrel: 9 months
Alcohol: 13.5%
T.A.: 0.53g / 100mL
pH: 3.63

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

One of Sonoma County's largest AVAs, the Sonoma Coast Appellation stretches from the San Pablo Bay in the South to Mendocino County line to the North and runs primarily along the mountainous coastline of the Pacific Ocean. A sprawling growing region, the Sonoma Coast AVA is known for its strong maritime influence that provides a cool growing climate throughout the year with fog moderating warmer summer temperatures. With its unique geography and climate, the Sonoma Coast has proven itself to be one of the world's premier Pinot Noir producing regions.

The fruit for this wine was sourced from multiple estate vineyards spread across the Sonoma Coast AVA. Soils in the various vineyard sites are typically a mix of free draining sandy loam and clay loams. Clones included in the wine are: 23, 37, 115, 667.777, 828, Pommard, Calera, Swan, and Martini.

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

EXCEPTIONAL GRAPES

The start of 2017 brought much-needed rainfall which was followed by a mild wet spring season. The wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. The La Crema Sonoma Coast harvest began on August 29th.

ARTISAN WINEMAKING

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

The fruit was gently picked, sorted, and de-stemmed with 70% whole berries placed into open top fermentation tanks. Once in the tanks, the fruit was cold soaked at 48 degrees for three to five days. During active fermentation, punch downs occurred three times per day which allowed for increased extraction of tannins and color. Once fermentation was finished the free run wine was transferred to a secondary tank to settle overnight before being racked to French oak barrels for aging. The finished wine spent a minimum of nine months in barrel prior to final blending and bottling.

California's exquisite Sonoma Coast, in a bottle.