LA CREMA®

SONOMA COAST

2018 PINOT NOIR

Graceful. Layered. Bold.

"Aromas of red cherry, POMEGRANATE, and sweet tobacco are followed by flavors of assorted berries, PLUM, and subtle toasted notes. The 2018 vintage presents FINE TANNINS and balanced acidity."

CRAIG MCALLISTER,
WINEMAKER





THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	98% French oak, 2% American oak, 21% new
Time in Barrel:	9 months
Alcohol:	13.5%
T.A.:	0.53g / 100mL
pH:	3.61

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.

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

EXCEPTIONAL GRAPES

The 2018 growing season saw a return to more typical conditions in the Sonoma Coast AVA. Winter provided ample rainfall which was followed by a mild but wet spring. Bud break occurred in late March which was three to four weeks later than the previous two years. Moderate temperatures persisted through bloom and early grape development allowing for healthy fruit set. Summer brought warmer temperatures but absent the extreme heat spikes seen in previous years. In August the marine layer consistently provided cool mornings allowing the fruit to ripen slowly and promoting flavor development and acid retention in the fruit. The 2018 Sonoma Coast Pinot Noir harvest started on September 12th.

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.

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