LA CREMA®

SEALIFT VINEYARD

2018 *Pinot Noir*

Rich. Distinct. Elegant.

"Black berry, ORANGE ZEST, and cocoa powder are followed by flavors of black currant, PLUM, and anise. On the palate, firm tannins BALANCED by a core of fresh acidity."

JENNIFER WALSH, WINEMAKER





THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.58g / 100mL
pH:	3.53

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

The Sealift Vineyard is in the extreme and rugged Annapolis area of the Sonoma Coast, just one ridge from the Pacific Ocean. This steeply sloped estate vineyard rests at high elevation, often above the maritime fog, and enjoys bright sunshine throughout the growing season. The soils are primarily Goldridge sandy loam — highly sought-after for its excellent drainage and vine vigor control. Vineyard crews still occasionally find ancient sea shells in the soil, giving the vineyard its name - Sealift.

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

EXCEPTIONAL GRAPES

The start of the 2018 growing season in the Sonoma Coast was temperate and dry. The Spring was cool until a heatwave during Easter weekend, which triggered budbreak throughout much of the region. Ideal growing conditions during flowering led to above-average fruit set with large berries and clusters on the vine. In June and July, cycles of warm temperatures accelerated maturation until mid-August when the weather cooled. Unusually cool temperatures leading up to harvest extended ripening and produced excellent flavor development for the 2018 vintage. Harvest at Sealfit Vineyard began on September 17th.

ARTISAN WINEMAKING

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

The grapes were handpicked in the cool of the morning before being gently sorted and destemmed to preserve whole berry clusters. Once in the tanks, the grapes were cold soaked for three to five days before being inoculated with selected yeast. The grapes spent close to 14 days on skins developing deep color and velvety texture. Afterward, free-run wine was put to barrel in 100% French oak for aging before final bottling.

California's exquisite Sonoma Coast, in a bottle.

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