

LA CREMA



2008 PINOT NOIR SONOMA COAST

Alluring dark cherry and spice over mouth-watering, jammy notes.

"This vintage opens with rich cherry notes, punctuated by sweet tobacco and orange peel tones. With the first sip, a mouth-watering jammy quality is immediately evident, with fresh cherry flavors joined by orange peel and tea leaves. A lovely balanced acidity and sturdy tannins round out the mouth."

Melissa Stackhouse, Winemaker

THE SERIES: SONOMA COAST

Since 1979, La Crema has crafted the traditional wine varieties of Burgundy in the cool vineyards of the Sonoma Coast. This coastal region's boundary begins at the Mendocino County border, continues along the western coastal edge of Sonoma County through the mouth of the Russian River Valley, and extends to the Los Carneros region on the southern Sonoma/Napa border. Our Sonoma Coast wines are a salute to the tremendously fresh, concentrated and layered palette of flavors offered by these coastal vineyards. Crafted one barrel at a time at our family-owned winery, Sonoma Coast wines offer exceptional balance and fruit intensity.

THE PLACE: SONOMA COAST

Like the Burgundy wine region of France, the vineyards of Sonoma Coast offer an unusually long, cool and steady growing season. Lingering fog and wind from the nearby Pacific Ocean and moderate temperatures throughout the growing season contribute to the slow ripening process. With an extended "hang" time on the vines, the results are small berries with firm acidity and highly concentrated aromas and flavors.

THE VINTAGE: 2008

The 2008 season was a year of extremes. Kicking off with very low rainfall, spring brought severe frosts just after budbreak, reducing the crop load in many vineyards. Crops were tested again as bloom arrived, with daily temperature fluctuations as much as 60° F. Vineyard Manager Hector Bedolla noted the Russian River Valley saw some of the coldest weather he'd seen in 40 years. Strong winds in May threatened tender shoots, while lightening in July touched off fires around the state. A fairly mild mid-season was followed by a typical Labor Day heat spike with temperatures up to 100° F. Temperatures cooled just a few days later, slowing the ripening of the fruit still on the vine. Overall, Pinot Noir at harvest time showed great fruit concentration and intensity.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

The Pinot Noir for this release was selected from cool vineyard sites within the Sonoma Coast boundaries – all within 25 miles of the Pacific Ocean. To ensure the clusters arrived at the press intact, fruit was picked in the cool, early morning and placed into small, half-ton bins and delivered to the winery within hours. As the fruit glided onto a belt delivery system, we removed inferior clusters, stray leaves and bits of debris.

Whole cluster berries were gently de-stemmed to capture the juicy, fresh fruit character of the grapes, then cold soaked for five days to intensify the color and flavors. Fermentation took place in small, open-top tanks and the skin cap was punched down through the juice three times each day to extract maximum color and structure. After fermentation, the wine was aged seven and a half months in 100% French oak (26% new). Toast levels on the barrels ranged from medium to heavy, adding engaging layers of spice, texture and vanilla. Lots were kept separate throughout the winemaking process, ensuring our winemaking team had a broad palette of aroma, flavor and structural components to work with when layering together the final blend.

THE STATS:

Appellation:	Sonoma Coast	Time in Barrel:	7.5 months	Clonal Selection:	667, 777, 115,
Composition:	100% Pinot Noir	Alcohol:	13.9%		Pommard, 23, 2A,
Type of Oak:	100% French (26% new) medium, medium-plus and heavy toast levels	T.A.:	0.55g / 100mL		Calera, Martini, Mt. Eden and Swan
		pH:	3.72		
		R.S.:	0.05%		