

LA CREMA SONOMA COAST PINOT NOIR, 2015

BACKGROUND

WHEN LA CREMA WAS FOUNDED IN 1979, THE RUSSIAN RIVER VALLEY HAD YET TO ESTABLISH ITSELF AS ONE OF CALIFORNIA'S MOST IMPORTANT REGIONS FOR PINOT NOIR AND CHARDONNAY.

LA CREMA'S VINEYARDS ARE ALL HARVESTED BY HAND. THE WINEMAKING TECHNIQUES ARE PRIMARILY TRADITIONAL TO ENSURE THAT THE WINES ARE TRUE TO BOTH THE VARIETY AND THE TERROIR. THE CHARDONNAYS ARE WHOLE-CLUSTER PRESSED AND FERMENTED AND AGED IN FRENCH OAK ON THE LEES WITH BI-MONTHLY BATTONAGE TO ADD TEXTURE AND COMPLEXITY. THE PINOT NOIRS ARE COLD SOAKED FOR FIVE TO EIGHT DAYS BEFORE FERMENTATION IN SMALL, OPEN-TOP FERMENTERS AND AGING IN A COMBINATION OF NEW AND USED FRENCH OAK BARRELS. AS WITH THE CHARDONNAY, LA CREMA'S PINOT NOIRS ARE PURE, ACCURATE AND REFLECTIVE OF THEIR ORIGIN.

TASTING NOTES

AROMAS OF RED CHERRY , RASPBERRY, POMEGRANATE AND SWEET TOBACCO. MULTI-LAYERED FLAVORS OF RED, BLUE AND BLACK BERRY FRUIT, PLUMS, CHERRIES AND A HINT OF BLOOD ORANGE UNDERPIN SUBTLE LAYERS OF EXOTIC SPICE AND TOAST. FINE TANNINS AND BALANCED ACIDITY DRIVE A LONG FINISH.



VINTAGE: 2015

WINERY: LA CREMA ([HTTP://WWW.LACREMA.COM/](http://www.lacrema.com/))

REGION: SONOMA COUNTY, CALIFORNIA

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: PINOT NOIR (100%)