

LA CREMA



2005

PINOT NOIR

SONOMA COAST

Since 1979, La Crema has pioneered the cultivation of Burgundian varietals on the Sonoma Coast. This cool coastal region's boundary begins with a narrow strip at the Mendocino County border, continuing along the western coastal edge of Sonoma County through the mouth of the Russian River Valley, and extending to the Sonoma-Carneros border of Napa. At our family-owned estate winery – found in the heart of the Russian River Valley – we handcraft our wine one barrel at a time. We strive to offer balance, elegance and great fruit intensity in every glass of La Crema wine.

VINTAGE PROFILE

The 2005 vintage began with early budbreak, followed by gentle, evenly spaced rains and cool temperatures through May. Summer temperatures warmed but remained steady and mild in the Russian River Valley, allowing the berries to develop tantalizing fresh red berry and spice components throughout the long growing season. Harvest began on September 6th and lasted until the end of October with no major heat spikes, allowing winemakers to extend hang time on the vine for all varietals. Overall, the evenness of the growing season delivered intense fruit, aromatic spice and rich concentration.

KEY POINTS

- A variety of clones were selected to achieve a layered complexity of aromas and flavors, with significant lots of clones 667, 777, 115 and Pommard included in the final blend.
- To ensure minimal damage to grape clusters, fruit was hand-picked from cool-climate vineyards (ave. 30 miles from Pacific Ocean) and delivered in small bins to the winery.
- The fruit was sorted by hand on a belt delivery system to remove inferior clusters and any debris.
- Whole cluster berries were gently destemmed to preserve fresh fruit expression, then cold soaked five days at 45° F prior to fermentation to intensify flavors.
- Primary fermentation took place in small, open-top tanks with hand punch-downs three times each day, extracting maximum color and structure from the skin cap.
- The wine was aged seven months in French oak (29% new) from Allier, Tronçais and Vosges forests. Toast levels of the barrels ranged from medium to heavy to add layers of spice, texture and vanilla.
- Lots were kept separate throughout the winemaking process, providing a broad palette of aroma, flavor and structural characteristics for our winemaking team to meticulously construct the final blend.

TASTING NOTES

“Aromas of ripe cherry, cocoa, anise and rich baking spices. Plush flavors of cherry, plum and pomegranate meld with hints of delicate tea leaf. Structured, balanced acidity and elegant, firm tannins round out the mouth.”

MELISSA STACKHOUSE, LA CREMA WINEMAKER

STATISTICAL INFORMATION

<i>Appellation:</i>	Sonoma Coast
<i>Composition:</i>	100% Pinot Noir
<i>Type of oak:</i>	100% French, 29% new barrels, medium, medium+ and heavy toast levels
<i>Alcohol:</i>	13.9%
<i>T.A.:</i>	0.55g/100ml
<i>pH:</i>	3.68
<i>R.S.:</i>	0.06%