

Crowley Wines
2021 La Colina Vineyard Pinot Noir

Vineyard info: La Colina Vineyard is located in the Dundee Hills AVA and was planted in 1999 to a mixture of Wadenswil and Pommard pinot noir clones. The elevation is 600 ft. and has a south east orientation.

Appellation and soil: Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam. They typically reach a depth of 4-6 feet and provide excellent drainage. Signature characteristics of the Dundee Hills include bright red strawberry and cherry notes mixed with warm spice and earth.

General info: The beautiful rolling La Colina Vineyard was our first vineyard holding and it's been an exceptional site from the very beginning, turning out many of our favorite barrels in the cellar year after year.

The **2021 La Colina** introduces the results of a technique that brings our Pinots ever closer to the refined aim we aspire to...maximum polish with a searing terroir presence. Pumpover cap treatment during fermentation (much like a pour-over coffee experience) delivers delicate but powerful fruit essences. Our venture into this realm is paying immediate dividends, showing a side to our wines never experienced before. Layered and spacious, bold and engaging...mystery brings us back to the glass over and over.

This wine shows off amazing clarity, along with energetic ruby, violet and pink edges. On the nose is dried strawberry, oyster shell, wet rock, cardamom and graphite. The palate opens with crackling acid, and the energy is cooling and quick. Soft tannins frame succulent savory fruit...cranberry, citrus and more strawberry. Saline fastens the finish, keeping the mouth watering for more.

Wine info:

La Colina Vineyard

72% Pommard, 28% Wadenswil clones

Harvest date: September 24, 2021

23.5-24 brix

Ph: 3.45

TA: 5.5-6.5 g/l

100% de-stemmed

12 day cold soak

Native fermentation, approx. 24 days in tank, 60% pumpover

Pressed and settled 24-48 hrs.

Barreled 14 months, 1 month stainless

No new oak

Full malolactic fermentation, no inoculation

No. of cases made: 175

Finished Ph: 3.57

Alc: 14.02%

Price: \$55 retail

Release: Feb 2023