

LA CREMA



RUSSIAN RIVER VALLEY

2007

Pinot Noir

***a robust and opulent textural
expression of Pinot Noir***

"Our goal is to truly capture the Russian River terroir in the glass. The 2007 Pinot Noir offers aromas of dark plum and black cherry, with hints of rose petal and orange peel. Hedonistic in flavors...brooding black cherry, cocoa and spice...plush texture, with broad tannins and a lingering, juicy fruit finish."

Melissa Stackhouse, Winemaker

THE SERIES: APPELLATION SERIES

We admit it. We're very passionate about terroir. Especially when it comes to Pinot Noir. Technically, terroir means the absolute unique characteristics of a site – soil, wind, temperature, cosmic influences, neighboring lavender fields, nearness of the sea. For Pinot, it means that the subtle texture and flavors of one site cannot be duplicated anywhere else. Our appellation wines are built on this concept, where three of our favorite cool-climate Pinot growing areas offer clearly different expressions of this bewitching varietal. A bit of alchemy, a dash of Mother Nature, a healthy dose of craftsmanship – all play a key role in these limited releases.

THE PLACE: RUSSIAN RIVER VALLEY

Making Pinot Noir is a bit of a fool's quest. Its temperamental and fragile nature makes it a challenge from vine to bottle. A notorious failure in many places, Pinot only reveals its brilliance in tiny, specific cool-climate pockets of the world. Russian River Valley is one of them. Cool coastal fog rolls over the vineyards each day and the Pinot Noir ripens at a leisurely pace in the moderate climate. Concentrated, small berries literally burst with flavor, wrapped up in heady spice and plush, round texture.

THE VINTAGE: 2007

The 2007 growing season was marked by cool weather, early bud break and low rainfall. By early August, when the grapes entered veraison (the beginning of the ripening cycle), fruit was already showing the promise of excellent flavor profiles. Cool temperatures as harvest approached allowed the grapes to ripen slowly and evenly on the vine. The early potential of the grapes came to fruition and flavor development in the 2007 vintage wines was truly exceptional.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

We make our home here, so Russian River Valley Pinot Noir is close to our hearts. Crafting this wine is all about showcasing the lush, spicy character of the fruit. Our estate vineyards are just 20 miles inland from the ocean, planted to 115, 23, 777 and Pommard clones – known for gorgeous aromatics and round complexity. We thin out the clusters to reduce the fruit on the vines and ensure that the grapes ripen fully and evenly.

Pinot is thin-skinned so it must be handled very gently. When the time is right, we hand pick the fruit in the cool, early morning – the grapes arriving within hours at the winery in small, half-ton boxes. As the fruit glides on a belt delivery system, we carefully sort the grapes by hand, removing any damaged clusters and debris. After destemming, the must is left to rest for five days. While it requires some patience, this cold soak at 48°F extracts a gorgeous color from the skins.

Russian River Pinot gives a luminous, deep ruby color in the glass. We ferment the juice in open top tanks and gently push the cap of skins down three times a day to extract just the right amount of color and round tannin texture from the skins and seeds. After fermentation, we again let the juice rest with the skins for four days – extracting the final essence. Ten months of barrel aging in 100% French oak at medium to medium plus toast levels adds the finishing touch.

THE STATS:

Appellation:	100% Russian River Valley	Alcohol:	14.5%
Composition:	100% Pinot Noir	T.A.:	0.51g / 100mL
Clonal Selection:	Pommard, 115, 23, 777	pH:	3.64
Type of Oak:	100% French, 40% new barrels, medium and medium plus toast levels	R.S.:	0.07%
Time in Barrel:	10 months	Cases Produced:	5,000