

# LA CREMA



## RUSSIAN RIVER VALLEY

2008

# Pinot Noir Rosé

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**Mouth-Watering and Juicy, with a Long, Luscious Finish**

*“Meant to be juicy and fruit forward, the 2008 Pinot Noir Rosé has exotic aromas of strawberries and orange zest, with subtle floral notes. Flavors of citrus and strawberry, with hints of red licorice and tea leaves, envelope a mouth that’s punctuated by juicy and mouth-watering acidity.”*

**Melissa Stackhouse, Winemaker**

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### THE SERIES: APPELLATION SERIES, LIMITED RELEASE

Our Appellation Series was built upon the concept of terroir – capturing individual expression of a varietal in a particular growing region or vineyard site. As part of this ongoing exploration, our winemaking team hand-crafts small bottlings of intriguing varietals each vintage. Selected from exceptional Sonoma County vineyards, these special releases are available in very limited amounts.

### THE PLACE: RUSSIAN RIVER VALLEY

Pinot Noir has a temperamental and fragile nature, making it a challenge from vine to bottle. A notorious failure in many places, Pinot Noir 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 grapes ripen at a leisurely pace in the moderate climate. Concentrated, small berries literally burst with vibrant flavors and bright acidity, making it ideal for crafting a fresh, juicy rosé wine.

### THE VINTAGE: 2008

The 2008 growing season was a year of extremes. Low rainfall early in the year was followed by severe spring frosts; while some varieties were heavily affected, Pinot Noir escaped most of the damage. A mild summer sun was partially obscured by a persistent, smoky haze from local wild fires, while Labor Day saw heat spikes up to 100°F that brought some varieties quickly to ripeness. Cooler temperatures arrived just a few days later to abruptly slow things down. Pinot Noir for this release stayed on the vine until October, allowing it to develop concentrated flavors and aromas.

### THE TECHNIQUE: ARTISAN - FROM START TO FINISH

Winemaking techniques for this Rosé are focused on capturing the fresh aromas and mouth-watering juicy flavors that Russian River Valley Pinot Noir is known for. Lots are selected from our cool, coastal estate vineyards; these sites are planted primarily to Dijon and Pommard clones – both known for striking aromatics and round complexity.

Pinot Noir is thin-skinned and delicate, so it must be handled very gently. Fruit is handpicked in the cool, early morning hours – the grapes arriving in near-perfect condition within hours at the winery in small, half-ton boxes. We carefully sort the fruit by hand, removing any damaged clusters and debris.

When making Rosé, we begin with red winemaking techniques. After destemming, the juice is left to rest in the tank for three days with skins, seeds and 70% whole berries. When the cold soak (48° F) is complete, the saignée technique is used to bleed juice from the tank, extracting a clear, bright cherry hue from the skins.

Shifting to traditional white winemaking techniques, the juice is then transferred to stainless steel tanks for a cold fermentation, capturing the naturally fresh fruit components of the grapes. When fermentation is complete, the wine is transferred to neutral French oak barrels for one month of ageing on a light residue of the yeast lees in the barrels. This partial sur-lie ageing adds a pleasing roundness to the mouth without noticeable oak tones.

### THE STATS:

Appellation:	Russian River Valley	Alcohol:	13.7%
Composition:	100% Pinot Noir	T.A.:	0.63g / 100mL
Clonal Selection:	Various, including Dijon, Pommard	pH:	3.39
Type of Oak:	100% French	R.S.:	0.25%
Time in Barrel:	1 month	Cases Produced:	250