

GREEN VALLEY

2013



Rich. Complex. Nuanced.

"BLACKBERRY, tea leaves, plum and EXOTIC SPICE on the nose. Rose hips, wild strawberry and classic Russian River COLA notes in the mouth. VIBRANT acidity balancing full-bodied structure. An intriguing combination of great concentration and cool-climate grace."

ELIZABETH GRANT-DOUGLAS, WINEMAKER





THE STATS:

Appellation: Green Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 31% new

Time in Barrel: 10 months Alcohol: 14.5%

T.A.: 0.57g / 100mL

pH: 3.48

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

Picture a meandering river. Tall redwoods rise from its banks. Thick fog snakes along it, up from the ocean into the nooks and crannies lush with forests, farms and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land.

It's one of the world's best cool-climate appellations. It's a place for La Crema.

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Similar to the 2012 growing season, the conditions for 2013 approached ideal in Northern California. Although an early harvest was predicted, cooler weather late in the season slowed things down and allowed the grapes a little more time to mature on the vine and develop concentration and lush texture. The Green Valley harvest took place between September 18 and October 3.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for three to five days and carefully hand-punched three times each day to extract a luminous, deep ruby color and velvety texture from the skins. Wine was then racked and transferred to 100 percent French oak barrels. Ten months of aging helped to create our signature smooth flavors.

The soulful, spirited Russian River Valley in every sip.