# LA CREMA®

## SARALEE'S VINEYARD

2013

### Lush. Fruity. Intense.

"Aromas of VANILLA BEAN, ripe red plum and tea rose. Flavors of WILD STRAWBERRY, chocolate-covered cherry and anise. Finely knit tannins and lingering SWEET SPICE on the finish."

ELIZABETH GRANT-DOUGLAS, WINEMAKER



#### THE STATS:

Appellation:
Composition:
Type of Oak:
Time in Barrel:
Alcohol:
T.A.:
pH:

Russian River Valley 100% Pinot Noir 100% French; 24% new 10 months 14.5% 0.53g / 100mL 3.69

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

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected wine-growing visionaries. Atop rolling vineyards, awash in rustic charm and dotted with flower gardens and oak groves, it's truly storybook. And the fruit? Magical.

#### This is Saralee's Vineyard, a Russian River Valley gem.

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 Saralee's Vineyard Pinot Noir harvest took place between September 25 and October 4.

#### 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 best extract a luminous, deep ruby color and velvety texture from the skins. Free run wine was transferred to 100 percent French oak barrels. Ten months of aging helped create our signature smooth flavors.

It's no surprise that the resulting wine is as charming as the place it comes from. Balanced, elegant, earthy and distinct.

The singular beauty of Saralee's Vineyard in every sip.