

GREEN VALLEY

2014



Rich. Complex. Nuanced.

"Black cherry, dark chocolate and orange zest aromas. Boysenberry, rhubarb, black licorice, sandalwood and toasty oak flavors. Richly textured with supple tannins, juicy acidity and a lingering finish."

ELIZABETH GRANT-DOUGLAS, WINEMAKER





THE STATS:

Appellation: Green Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 30% new

Time in Barrel: 9 months Alcohol: 15%

T.A.: 0.56g / 100mL

pH: 3.43

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.

Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, the Pinot Noir harvest began roughly a week earlier than normal. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity. The Green Valley Pinot Noir harvest took place between September 6 and September 15.

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. Nine months of aging helped to create our signature smooth flavors.

The soulful, spirited Russian River Valley in every sip.