

LA CREMA®



FOG VEIL

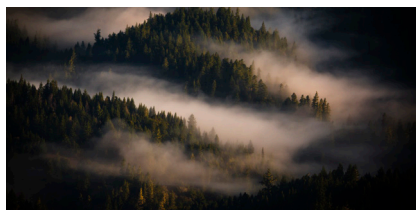
2013

Pinot Noir

Lush. Earthy. Balanced.

"Dark CHERRY, blueberry preserve, rich EARTH and allspice in the nose. COCOA, espresso bean and black PLUM in the mouth. Supple tannins with a firm structure and balanced acidity."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 20% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.54g / 100mL
pH: 3.61

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

The cool, foggy days in the Russian River Valley offer the ideal climate for Pinot Noir to reveal its brilliance. Coastal fog rolls over the vineyards each day and the fruit 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.

Sourced from a 14-acre estate vineyard in the Santa Rosa Plains region of the Russian River Valley where the fog lingers into the morning hours, moderating temperature and balancing the warm, sunny afternoons. The soil consists of a fine, dusty Huichica loam that gently stresses the vine and controls the vigor, producing small, concentrated berries and more intense flavors.

***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 Fog Veil harvest took place on September 11.

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.

The soulful, spirited Russian River Valley in every sip.