



## FOG VEIL

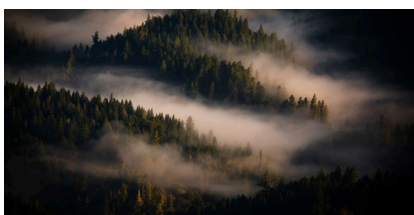
2014

# Pinot Noir

### **Lush. Earthy. Balanced.**

*“Aromas of dried ROSE PETAL, boysenberry and black PLUM. Flavors of blackberry, black cherry and ESPRESSO are complemented by subtle layers of dark chocolate and exotic SPICE. Richly textured with fine tannins and balanced acidity that drives a long finish.”*

CRAIG MCALLISTER,  
WINEMAKER



### THE STATS:

Appellation: Russian River Valley  
 Composition: 100% Pinot Noir  
 Type of Oak: 100% French; 36% new  
 Time in Barrel: 9 months  
 Alcohol: 14.5%  
 T.A.: 0.62g / 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.

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 Russian River Valley Pinot Noir harvest took place between September 2 and September 26.

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

***The soulful, spirited Russian River Valley in every sip.***