



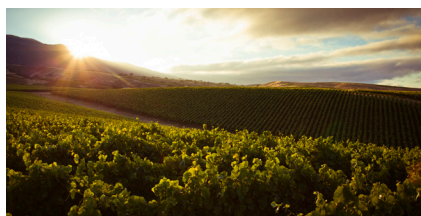
SARALEE'S VINEYARD

2016 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"FLORAL aromas are accompanied by notes of raspberry, cranberry and hints of CRUSHED HERB. Flavors of fresh red cherries, WATERMELON and blood orange are complemented by undertones of MINERALITY. Delicate, crisp and vibrant."

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir Rosé
Type of Oak: 100% fermented in stainless steel
Alcohol: 13.5%
T.A.: 0.51g / 100mL
pH: 3.56

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.

It's one of the world's best cool-climate appellations, tailor-made for a sophisticated Rosé. 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.

Warm winter temperatures led to early bud break in February and March of 2016, while slightly cooler weather through late spring and early summer slowed grape maturity. Cool nights helped flavor development and acid retention and a mid-summer warming trend promoted berry ripeness. The La Crema Rosé harvest at Saralee's Vineyard took place on September 8.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The fruit was hand-picked, hand-sorted and gently de-stemmed, with 70% whole berries in tank. Next, it was cold soaked at 48 degrees F and the juice bled from the tank after 36 to 48 hours. Cool fermentation occurred in stainless steel tanks. Post fermentation wine was then racked clean with only the lightest lees taken. No Malolactic fermentation or barrel aging.

Smooth and elegant. Bright and exotic. Fresh. Juicy. Classic.