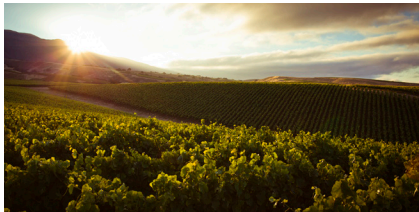




SARALEE'S VINEYARD 2015 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"RASPBERRY, STRAWBERRY, WATERMELON and MANDARIN ORANGE aromas. Fresh RASPBERRY, BING CHERRY, CRANBERRY and RED CURRANT flavors with subtle layers of minerality and spice. Juicy and fresh with a lingering finish."



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir Rosé
Type of Oak:	100% fermented in stainless steel
Alcohol:	13.4%
T.A.:	0.46g / 100mL
pH:	3.70

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 budbreak in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom -- potential yields were lower than the previous 3 years as a result. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Russian River Valley. For La Crema the Pinot Noir harvest began on August 20, 2015.

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.