

LA CREMA®



RUSSIAN RIVER VALLEY

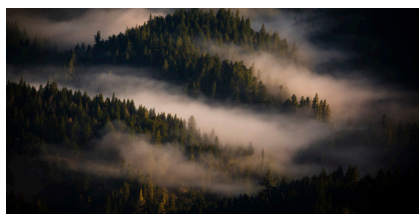
2014

Pinot Noir

Refined. Rich. Elegant.

"Scented with sweet SPICE, ripe CHERRY, dark CHOCOLATE and coffee bean. Flavors of fresh black plum, subtle layers of TOASTY oak and tobacco leaf. Richly textured, supple tannins, lingering exotic spice finish."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
38% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.57g / 100mL
pH: 3.60

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 nooks and crannies lush with forests, farms, and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land. This is the Russian River Valley, the heart—and soul—of the Sonoma Coast.

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

Fruit was hand-picked, hand-sorted and gently de-stemmed, with 70% whole berries in tank. After being cold soaked at 48 degrees F for 3-5 days, it was fermented in open top tanks and punched down three times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels. No racking out of barrels until blending prior to bottling.

Sourced from 14 grower and estate vineyards spread across the Russian River Valley AVA and its sub AVAs of Chalk Hill and Green Valley. The estate vineyards include Bellflower, Piner, Bones Road, Olivet, Barbieri, Shiloh and Saralee's. The clones include 777, Flowers, Pommard, 2A, 667, 828 and 23.

The soulful, spirited Russian River Valley in every sip.