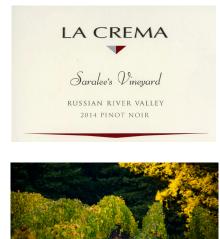
LA CREMA®

SARALEE'S VINEYARD

Lush. Fruity. Intense.

"FLORAL, raspberry, blueberry and hints of EARTH on the nose. Fresh RED CHERRY, cranberry, ESPRESSO and subtle savory elements on the palate. A medium-bodied wine with finely integrated tannins that are BALANCED by juicy acidity."

ELIZABETH GRANT-DOUGLAS, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French; 33% new
Time in Barrel:	9 months
Alcohol:	14.5%
Т.А.:	0.57g / 100mL
pH:	3.59

2014

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.

This is Saralee's Vineyard, a Russian River Valley gem.

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.

It's no surprise that the resulting wine is as charming as the place it comes from. Balanced, elegant, earthy and distinct.

The singular beauty of Saralee's Vineyard in every sip.