

LA CREMA®



GREEN VALLEY

2016

Pinot Noir

Rich. Complex. Nuanced.

"Aromas of WILD BLACKBERRY, forest floor, and cedar are followed by flavors of RHUBARB, black cherry, and sublet toasted oak. The 2016 vintage presents LIVELY ACIDITY and fine tannins."

JENNIFER WALSH, WINEMAKER

GREEN VALLEY
OF RUSSIAN RIVER VALLEY
PINOT NOIR
2016

LA CREMA



THE STATS:

Appellation: Green Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 39% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.59g / 100mL
pH: 3.58

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

One of the smallest and coolest AVA's in Sonoma County, the Green Valley appellation is in the southwestern corner of the Russian River Valley. The Green Valley AVA is prized by growers for the dense fog and Goldridge Soil which make it an ideal place to grow Pinot Noir with over 100 growers — many producing award-winning wines. A truly unique region that produces wines with distinct characteristics. Clones for this wine include 114, 667, 777, and 828.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and bud break occurred earlier than usual. Temperatures remained moderate during bloom and early grape development which permitted the wines to set an average crop. Additional rainfall in March and April during the early growing season allowed for healthy canopy growth. The heat drove sugar levels in late summer and was moderated by fog allowing acidity levels to remain high in the Russian River Valley. The Pinot Noir harvest began on September 12th in the Green Valley AVA.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Grapes were picked in the cool of the morning and gently destemmed to preserve whole berries. Once in the tank, the grapes were cold-soaked for three to five days before being inoculated with selected yeasts. Fermentation proceeded, and grapes spent approximately 14 days on skins before free run wine from the tank was put to barrel. The finished wine was aged in French oak barrels for a minimum of 10 months before final bottling.

Every sip is evokes the distinct Green Valley AVA.