

LA CREMA®



GREEN VALLEY

2019

Pinot Noir

Rich. Complex. Nuanced.

"Aromas of Damask rose, BING CHERRY, and black plum are followed by flavors of fresh strawberry, BOYSENBERRY, and wild savory notes. On the palate, the 2019 vintage presents balanced acidity and PLUSH tannins."

JENNIFER WALSH, WINEMAKER

GREEN VALLEY
OF RUSSIAN RIVER VALLEY
PINOT NOIR
2019

LA CREMA



THE STATS:

Appellation: Green Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 25% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 5.8 g/L
pH: 3.42

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 Pommard, 115, 667, and 777.

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

EXCEPTIONAL GRAPES

The 2019 growing season in the Russian River Valley was nearly ideal. Winter began with record rainfall in February and March, which replenished the groundwater. Late Spring rains delayed bud break by two weeks compared to 2018. Another heavy rain in May came right around bloom, but it did not affect fruit set. Summer was relatively mild and was in line with 2018 conditions. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The Pinot Noir harvest began on September 6th 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 evokes the distinct Green Valley AVA.