LA CREMA®

GREEN VALLEY

Rich. Complex. Nuanced.

"Black cherry, ROSE PETALS, fresh STRAWBERRY, forest floor, and holiday spices. Notes of red raspberry, WILD BLACKBERRY, and SAVORY elements supported by toasty oak flavors. On the palate, the wine has CONCENTRATED and generous tannins with JUICY acidity." CRAIG MCALLISTER, WINEMAKER

> LA CREMA 2015 Pinot Noir GREEN VALLEY



THE STATS:

Appellation:	Green Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.66g / 100mL
pH:	3.33

2015

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 the nooks and crannies lush with forests, farms and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land.

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.

The 2015 vintage marked the fourth consecutive drought year for the Green Valley of the Russian River Valley and the earliest start to harvest ever. Shatter occurred early in the season, which led to low yields resulting in small, loose clusters and concentrated wines with great acidity and purity. Harvest began on September 4, 2015.

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 extract a luminous, deep ruby color and velvety texture from the skins. Wine was then racked and transferred to 100 percent French oak barrels. Nine months of aging helped to create our signature smooth flavors.

The soulful, spirited Russian River Valley in every sip.