



NINE BARREL

2017

Pinot Noir

Refined. Rich. Elegant.

"Aromas of **BLACK CHERRY**, plum, and sweet tobacco are followed by flavors of black raspberry, sassafras, and **FOREST FLOOR** with a hint of Asian spice. On the palate, the wine has a medium **FINE TANNINS**, rich concentration, and integrated acidity."

JENNIFER WALSH,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
50% new
Time in Barrel: 15 months
Alcohol: 14.9%
T.A.: 0.57g / 100mL
pH: 3.44

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

The home of La Crema and heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the world's premier wine growing regions. The AVA benefits from the Pacific Ocean's maritime influence which moderates the warm days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation perfectly suited to produce world class Pinot Noir. The wine for this blend was carefully selected by the winemakers to represent the best of the 2017 Russian River Valley harvest.

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

EXCEPTIONAL GRAPES

A rainy winter followed by a mild spring allowed for normal bud break timing in mid-March, stimulated by warm weather. Saturated soils promoted vigorous canopy and cover crop growth which required additional attention from our vineyard team. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above average temperatures accelerated maturation and cool nights helped to provide flavor development and acid retention. Record heat during Labor Day weekend led to an early harvest in the Russian River Valley which began on September 1 for this 9 Barrel blend.

ARTISAN WINEMAKING

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

The fruit was picked by hand in the cool of the morning before it was sorted and gently destemmed. Once in tank, the grapes were cold soaked for 3-5 days before being inoculated with selected yeasts. Fermentation was then allowed to proceed, and punch downs were performed 1-3 times a day depending on the stage of fermentation. Grapes spent approximately 14 days in tank before free run wine was drained from the skins. After 24 hours of settling, the finished wine is put to barrel where it spent a minimum of 15 months before it was racked, blended and bottled.

The soulful, spirited Russian River Valley in every sip.