

LA CREMA®



GREEN VALLEY

2017

Pinot Noir

Rich. Complex. Nuanced.

"Aromas of Damask rose, BING CHERRY, and cedar box are followed by flavors of fresh strawberry, BOYSENBERRY, and sassafras. The 2017 vintage presents balanced acidity and PLUSH tannins."

JENNIFER WALSH, WINEMAKER

GREEN VALLEY
OF RUSSIAN RIVER VALLEY
PINOT NOIR
2017

LA CREMA



THE STATS:

Appellation: Green Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 32% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.59g / 100mL
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 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

The start of 2017 brought much-needed rainfall which was followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest in the Russian River Valley. Harvest began on September 5th 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.